

Elbabour Galilee

Entrance to old market, 04-6455596

www.elbabour-shop.com



Elbabour Suggestions for Christmas Dishes

Garlic sauce shrimps

Ingredients;

800 gr shrimps
8-10 cloves crushed garlic
2 teaspoons Elbabour shrimps spice mix
1 teaspoon salt
100 gr butter
3 tablespoons flour
2 cups hot water
juice of one lemon



1. Fry the shrimps in a bit of the butter for 10 minutes stirring occasionally
2. Melt the rest of the butter in another pan and fry the garlic until golden
3. Add the flour to the butter and garlic and mix well. it is important to avoid creating lumps of flour in the pan. stir constantly.
4. Add the water making sure the flour dissolves making a creamy sauce. add the lemon juice and salt. keep stirring.
5. Add Elbabour spice mix. mix well.
6. When the sauce reaches the desired consistency combine with the shrimps and cook together for 10 more minutes.
7. Move to a serving plate, garnish with lemon wedges and herbs.