



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Peel-and-Eat Shrimp with Barbecue Spices

Ingredients

- 1 1/2 tablespoons sweet Pimentón de la Vera (Spanish smoked paprika)
- 1 tablespoon ancho chile powder
- 1 tablespoon light brown sugar
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 8 garlic cloves, coarsely chopped
- 2 pounds large shrimp, deveined but not shelled
- 1/2 cup vegetable oil
- 2 tablespoons unsalted butter
- 4 scallions, thinly sliced

In a large bowl, mix the paprika with the ancho chile powder, brown sugar, cumin, salt, pepper and garlic. Add the shrimp and toss to coat in the spices.

Heat 1/4 cup of the oil in 2 large skillets until shimmering. Add the shrimp to the skillets and cook over moderately high heat, stirring occasionally, until curled and white throughout, about 4 minutes. Add half of the butter and scallions to each skillet and swirl them in. Transfer the shrimp to a platter and serve.

NOTES

If you don't want to fuss with shells, you can use shelled shrimp. Cut the cumin in half and cook over moderate heat.

Credit: Bobby Flay