

GARLICKY SHRIMP WITH LEMON

Try to find the Mayan head-on shrimp from Ecuador - their rich taste & orange color make this easy preparation sublime - they're available by mail from Wild Edibles – (212) 687-4255

SOURCE: FOOD & WINE October 2001

INGREDIENTS:

6 TBS unsalted butter
3 garlic cloves, minced
24 large shrimp, shelled/de-veined (4 lbs)
Sea salt & freshly ground black pepper
1/2 C + 2 TBS dry white wine
3 TBS fresh lemon juice
Coarsely chopped parsley, for garnish
Crusty baguettes, for serving

DIRECTIONS:

Melt butter in large skillet - add minced garlic - cook over low heat till garlic is golden (about 2 minutes) - add shrimp - season lightly with salt & pepper - cook over moderate heat, turning often, till shrimp are almost cooked through (about 4 minutes) - transfer shrimp to a plate.

Add white wine to skillet & simmer 2 minutes over moderate heat - add lemon juice & simmer 2 more minutes - return shrimp and their juices to skillet & cook, stirring 1 minute. Season shrimp with salt & pepper & garnish with parsley. Serve at once, with bread.

Wine: Play off the citrus & garlic notes of the shrimp with an herby Sauvignon Blanc.

Serves: 6