

GUASTELLO'S VILLAGE MARKET

Peel-and-Eat Shrimp with Barbecue Spices

Serves 4 – 6

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.

Cook's Note: 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