

# *The Art of Cuisine*



## ***Grilled Shrimp with Garlic-Tabasco Butter***

### **INGREDIENTS:**

- 12 colossal shrimp
- 2 tablespoons paprika
- 3 tablespoons olive oil
- Kosher salt and freshly cracked black pepper, to taste
- 2 tablespoons soy butter,
- 1 tablespoon minced garlic
- 1/3 cup fresh parsley, roughly chopped
- Juice of 1 lemon
- 2 tablespoons Tabasco sauce, to taste
- 4 dashes Worcestershire sauce
- 1 lemon, quartered lengthwise

### **INSTRUCTIONS:**

Build a multilevel fire in your grill: Leaving one-quarter of the bottom free of coals, bank the coals in the remaining 3/4 of the grill so that they are 3 times as high on one side as on the other. When the coals are all ignited and the temperature has died down to medium (you can hold your hand about 5 inches above the grill grid, over the area where the coals are deepest, for 4 to 5 seconds), you're ready to cook. Using a small, sharp knife or a pair of small scissors, slit the shell along the back of each shrimp and remove the vein.

In a large bowl, combine paprika, oil and salt and pepper; mix a bit. Add the shrimp and toss to coat. Put the shrimp on the grill and cook until opaque throughout, about 4 to 5 minutes per side. To check for doneness, poke the

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shrimp with your finger to check the firmness level; if you're unsure, nick peek, and cheat: cut into one of the shrimp at its thickest point and peek to be sure its opaque all the way through.

While the shrimp are cooking, combine all the remaining ingredients except the lemon wedges in the bowl you originally used for the shrimp. When the shrimp are done, add them to the bowl and toss gently until the butter is melted and the shrimp are nicely coated with the other ingredients. Serve the shrimp right out of the bowl, with lemon wedges for squeezing and another big bowl for shells.

Note: If you are into neatness, you can adopt a different approach for this dish. Rather than mixing the shrimp with the flavored butter, peel the shrimp first and then dip them into the butter mixture.