



HEAD ON SHRIMP

INGREDIENTS (SERVES 4)

- 12 each head on shrimp
- 12 each clove of garlic, minced
- ¼ cup neutral oil
- 2 Tablespoons smoked paprika
- 1 tablespoon sweet paprika
- 2 each lemon, cut into 1/8 wedges
- 6 each clove of garlic, shaved
- 4 each red Fresno chili, cut in ½ lengthwise
- ¼ cup butter, cubed
- 4 slices of hearty bread, cut ½ inch thick and very lightly toasted
- 2 heads frisee, cleaned

INSTRUCTIONS

To clean the shrimp: Using scissors, trim the tentacles. Then cut into the back of the shrimp, along the spine, from head to tail. Keep the head and tail intact. Remove any veins. Toss the shrimp in the marinade and allow to sit for at least 1 hour and up to overnight.

To cook the shrimp: Heat a large cast iron pan. Add enough oil to coat the bottom of the pan. Add shrimp to the pan being sure that each shrimp is laying flat. You may need to cook them in 2 batches. If you cook in 2 batches, be sure to wipe the pan clean in between. Season with salt. Place the chilis and lemon on top of the shrimp.

Allow to cook on medium heat for 2 ½ minutes. Flip the shrimp over and allow to cook another 2 ½ minutes. Add the butter and garlic and toss it all together. Turn the heat off.

To serve: Place the bread on a plate and top with the frisee. Place the shrimp on top and pour the remaining ingredients, including the liquid from the pan, over the shrimp. Garnish with cilantro.