

Grilled Garlic-Herb Shrimp

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By Laura Russell

A simple puree of fresh herbs, garlic and olive oil does double duty in this recipe. It first coats the uncooked shrimp as a quick marinade. Then, with a splash of lemon juice stirred in, it's drizzled on as a sauce after cooking. One large bunch or “clamshell” container of tarragon should yield the amount of tarragon leaves needed for this recipe. You can serve the shrimp on the skewers with crusty bread and a vegetable side, or slide them off the skewers and add them to grain or leafy green salads.

Don't forget to pat the shrimp dry before coating them with the herb puree; too much moisture will prevent it from clinging to them.

BRINE the shrimp!

If shrimp is frozen, you really must brine the shrimp. This makes them especially plump and juicy.

Ingredients

- 1/2 cup kosher salt (or 1/4 cup table salt)
- 2 tablespoons sugar
- 1 pound large unpeeled shrimp (21 to 25 per pound)

Instructions

Pour 1 quart very cold water in large bowl. Add salt and sugar and stir until almost dissolved. Add shrimp and let stand for 30 minutes. Drain shrimp and rinse thoroughly. Open shells with manicure scissors and devein if desired

(Modified - Half recipe)

Grilled Garlic-Herb Shrimp

Total Time: 35 minutes **Serves:** 2

- 12 ounces jumbo shrimp (21/25 per pound), peeled, deveined and patted dry
- 1/2 cup lightly packed fresh basil
- 1/6 cup lightly packed fresh tarragon
- 1 1/2 medium garlic cloves
- 3/4 teaspoon grated lemon zest
- Kosher salt and ground black pepper
- 3/8 cup extra-virgin olive oil
- 1 1/2 teaspoons lemon juice

Directions

1. If shrimp is frozen, you really must brine the shrimp. See the recipe on the first page.
2. Thread the shrimp onto eight 8- to 10-inch metal skewers, dividing them evenly; skewer each shrimp in a C shape, piercing through 2 points. Place the skewers on a rimmed baking sheet or in a large baking dish.
3. In a blender, combine the basil, tarragon, garlic, lemon zest and 1/4 teaspoon each salt and pepper. Pulse until chopped. Scrape down the sides, add the oil and puree until bright green and almost smooth, about 30 seconds. Transfer to a small bowl.
4. Prepare a charcoal or gas grill. For a charcoal grill, ignite a large chimney filled 3/4 full of coals, let burn until lightly ashed over, then distribute the coals evenly over the grill bed; open the bottom grill vents and the lid vent. Heat the grill, covered, for 5 minutes, then clean and oil the cooking grate. For a gas grill, turn all burners to high and heat, covered, for 15 minutes, then clean and oil the cooking grate.
5. Pat the shrimp dry before coating them with the herb puree
6. In another small bowl, stir together 1/4 cup of the herb puree, 1/2 teaspoon salt and 1/4 teaspoon pepper, then slather onto the shrimp, coating both sides. Grill the skewers until the shrimp turn opaque and are lightly charred, 2 to 3 minutes. Flip and continue to cook until the shrimp are just opaque, about another 2 to 3 minutes.
7. Transfer the skewers to a serving platter. Stir the lemon juice into the remaining herb puree and drizzle over the shrimp.

(Modified recipe)

Grilled Garlic-Herb Shrimp

Total Time: 35 minutes **Serves:** 4

- 1 1/2 pounds jumbo shrimp (21/25 per pound), peeled, deveined and patted dry
- 1 cup lightly packed fresh basil
- 1/3 cup lightly packed fresh tarragon
- 3 medium garlic cloves
- 1 1/2 teaspoons grated lemon zest
- Kosher salt and ground black pepper
- 3/4 cup extra-virgin olive oil
- 1 tablespoon lemon juice

Directions

1. If shrimp is frozen, you really must brine the shrimp. See the recipe on the first page.
2. Thread the shrimp onto eight 8- to 10-inch metal skewers, dividing them evenly; skewer each shrimp in a C shape, piercing through 2 points. Place the skewers on a rimmed baking sheet or in a large baking dish.
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5. Pat the shrimp dry before coating them with the herb puree
6. In another small bowl, stir together 1/2 cup of the herb puree, 1 teaspoon salt and 1/2 teaspoon pepper, then slather onto the shrimp, coating both sides. Grill the skewers until the shrimp turn opaque and are lightly charred, 2 to 3 minutes. Flip and continue to cook until the shrimp are just opaque, about another 2 to 3 minutes.
7. Transfer the skewers to a serving platter. Stir the lemon juice into the remaining herb puree and drizzle over the shrimp.

(original recipe)

Grilled Garlic-Herb Shrimp

Total Time: 35 minutes **Serves:** 4

- 1 1/2 pounds jumbo shrimp (21/25 per pound), peeled, deveined and patted dry
- 1 cup lightly packed fresh basil
- 1/3 cup lightly packed fresh tarragon
- 3 medium garlic cloves
- 1 1/2 teaspoons grated lemon zest, plus 1 tablespoon lemon juice
- Kosher salt and ground black pepper
- 3/4 cup extra-virgin olive oil

Directions

1. Thread the shrimp onto eight 8- to 10-inch metal skewers, dividing them evenly; skewer each shrimp in a C shape, piercing through 2 points. Place the skewers on a rimmed baking sheet or in a large baking dish.
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4. In another small bowl, stir together 1/2 cup of the herb puree, 1 teaspoon salt and 1/2 teaspoon pepper, then slather onto the shrimp, coating both sides. Grill the skewers until the shrimp turn opaque and are lightly charred, 2 to 3 minutes. Flip and continue to cook until the shrimp are just opaque, about another 2 to 3 minutes.
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