

# GRILLED & CHILLED SHRIMP 'N TARTAR STARTER

Serves 4 as a starter

**REMEMBER, BEST PRACTICE: READ THE RECIPE ALL THE WAY THROUGH BEFORE YOU START COOKING!**

If you don't have a grill, no stress! Use a preheated cast iron skillet, swirl in some olive oil before you add the shrimp, and cook over high heat for the same amount of time as the recipe indicates.

I like using peel-on shrimp here. When grilling, the shell protects the shrimp and yields more tender meat. Plus, there's so much flavor in the shell itself, so when peeling and eating, expect a full sensory experience.

A note about head-on shrimp: if you can find them, go for it. Again, more flavor!

I love serving these shrimp and tartar with crusty bread and sliced tomatoes. The tartar makes a bit extra for slathering.

**1 pound (U-16-20) shrimp; peel-on and deveined (slightly smaller shrimp work just fine, too)**

**2 tablespoons olive oil, plus additional for drizzling**

**1 tablespoon honey**

**3/4 teaspoon red pepper flakes**

**Kosher salt and freshly ground black pepper**

**1/2 cup sour cream**

**1/4 cup mayonnaise**

**2 tablespoons capers, plus 2 teaspoons brine**

**2 teaspoons dried dill**

**Vegetable oil, for grilling**

**2 lemons**

**Mixed herbs, such as basil, mint, parsley, cilantro... whatever you like!**

**Toasted and olive oil'ed crusty bread, for serving (optional)**

**Sliced (hopefully summer) tomatoes, for serving (optional)**

1. If your shrimp aren't deveined, do so now: with a small, sharp pair of scissors, snip down the back of each shrimp, all the way to where the tail begins. (It's ok if you cut into the flesh.) Lay each shrimp flat on a work surface and, using the blade of a paring knife, scrape and pull the vein out of each shrimp. I like to use a paper towel underneath the shrimp so that the vein can have something to stick to as you scrape. And when the paper towel gets dirty, just fold it in half for a new, clean surface. Continue folding the paper towel as it dirties to give yourself a clean work surface as you go.

2. In a medium bowl, combine the olive oil, honey, red pepper flakes, 2 teaspoons of salt, and a super generous dose of freshly ground black pepper. Mix to combine. Add the shrimp, toss gently to coat, and transfer to the refrigerator, ideally for at least an hour and up to one day in advance. The longer you marinate, the more chance the seasoning has to penetrate. (I know, duh.)

3. Make the tartar sauce: Add the sour cream, mayonnaise, capers and brine, dried dill, and ½ teaspoon salt to a small bowl. Mix to combine and season to taste with additional salt or caper brine, if desired. Transfer to the refrigerator until ready to serve. *This is great made a few hours or even a day in advance, to let the dry dill really bloom!*

4. When ready to grill, heat a grill to high. When hot, use a grill brush to clean the grates. Dip a clean rag or a double layer of paper towel folded in quarters into a small bowl of vegetable oil. Swiftly brush the grates. (Careful, the flames will flare up.)

5. Add the shrimp to the grates and grill until charred on the undersides, about 2 minutes. Flip, and continue to grill until the second side is caramelized and the shrimp is oh-so-slightly firm to the touch, 1-2 minutes more. Remove to a plate and squeeze the entire juice of 1 lemon over the top. Generously drizzle with olive oil. Transfer to the refrigerator until well-chilled, about 45 minutes.

6. When ready to serve, transfer shrimp to a serving platter or plates with any accumulated juices, along with the tartar sauce, handfuls of herbs, and lemon wedges. If desired, serve with crusty bread and tomatoes!

**NOODLE**