

Coriander Lime Shrimp

Phyllis Carey, cookbook author & instructor

Internet Address:



10

MARINADE & DIPPING SAUCE:

- 1/2 cup fresh lime juice
- 1/4 cup orange marmalade
- 3 large cloves garlic, minced or mashed
- 1 teaspoon salt
- 1/2 cup cilantro, chopped
- 3 tablespoons olive oil
- 1 tablespoon soy sauce
- 1/2 teaspoon red pepper flakes

SHRIMP:

- 1 pound shrimp, raw, 16-20 per pound, with tails
- 1 tablespoon olive oil
- 2 tablespoons cilantro sprigs, for garnish

LAVASH CRISPS

- 1 package lavash Armenian cracker bread, fresh, not dried crackers
- 1/2 cup butter, melted
- 2 tablespoons sesame seeds

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

1. In a measuring cup whisk together lime juice, marmalade, garlic paste, cilantro, 3 T. of oil, soy sauce, red pepper flakes, and salt and pepper to taste. RESERVE 1/3 CUP MIXTURE FOR DIPPING.
2. In a large sealable plastic bag or bowl combine shrimp with the remaining marinade. Chill, tossing occasionally, to coat shrimp, for about 45 minutes or up to 3 hours. Drain shrimp and pat dry between paper towels.
3. In a large nonstick skillet, heat HALF of the 1 T. of oil and saute HALF the shrimp until golden brown and cooked through, about 1 1/2 minutes per side. Saute remaining shrimp in the remaining oil in same manner. Garnish shrimp with coriander sprigs and serve with reserved dipping sauce and crisps.
4. LAVASH CRISPS: Preheat oven to 375. Cut lavash bread in half lengthwise and then across into 2-inch wide strips. Brush tops with melted butter and sprinkle with sesame seeds. Arrange on baking sheets and bake 8-10 minutes, or until crispy. Cool slightly before serving. Will keep for a few hours.

Per Serving (excluding unknown items): 385 Calories; 28g Fat (64.2% calories from fat); 18g Protein; 17g Carbohydrate; 2g Dietary Fiber; 156mg Cholesterol; 828mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Fruit; 5 1/2 Fat; 1/2 Other Carbohydrates.