

Shrimp - Florence Fabricant's

Source: The New Basics Cookbook, p. 29

Ingredients

- 8 Unsalted Butter
- 2 teaspoons Ground Turmeric
- 1½ Ground Cumin
- 1 teaspoon Ground Coriander
- 1½ teaspoons Salt (use Less)
- Juice Of 2 Lemons
- 2 lbs. Large Shrimp, Shelled And Deveined

Method

Preheat the broiler. (Can be sauteed instead.)

Melt the butter in a saucepan. Stir in the turmeric, cumin, coriander, salt and lemon juice.

Arrange the shrimp in a single layer in a shallow broiling pan. Spread the butter mixture over them.

Broil under high heat until the shrimp are glazed and golden brown, about 8 minutes. Skewer with toothpicks and serve immediately.

Notes

Mary Kay made this and added 4+ garlic cloves and some Louisiana hot sauce. Also could add plain yogurt to extend and soften flavors.