

Grilled Jumbo Shrimp Masala

Yield: 6 servings

Ingredients

- **½ Teaspoon cumin**
- **2 Tablespoons fresh lime juice plus 1 lime, cut into wedges**
- **16 garlic cloves, finely minced**
- **1 Teaspoon cumin seeds**
- **1 Teaspoon garam masala**
- **1 Teaspoon freshly ground black pepper**
- **½ Teaspoon ground ginger**
- **½ Teaspoon turmeric**
- **2 cups sour cream**
- **12 colossal shrimp or 24 jumbo Certi-fresh peeled and deveined shrimp (about 2 pounds),shelled and deveined canola oil**
- **2 Teaspoons kosher salt**
- **3 Tablespoons unsalted butter, melted**
- **¼ Teaspoon chaat masala, optional**

Instructions

- Toast cumin, according to the instructions in the chopped salad recipe, left below.
- In a large bowl, whisk the lime juice with garlic and spices (except chaat masala). Add the sour cream, whisking until smooth. Spoon the mixture into a gallon-size resealable plastic bag, add the shrimp and turn to coat. Refrigerate for at least 2 hours or over night. (If marinating over night, the shrimp will grill more quickly as the marinade slightly cooks the shrimp.)
- Heat a grill to a medium-high heat (you should be able to hold your hand five inches above the grate for no more than three to four seconds). Remove the shrimp from the marinade and thread them onto skewers. Sprinkle the skewered shrimp with the salt.
- Pour some canola oil into a small bowl. Wad up a couple paper towels and dip them into the oil. Using tongs rub the oiled paper towels onto the grill grate to grease it.
- Grill the shrimp until they start to turn red, about three minutes in each side (longer if using colossal shrimp). Remove the skewers from the grill and let rest on a baking sheet for five minutes. Brush them with the melted butter and return them to the grill until each side is a little charred, another one to two minutes per side. Sprinkle the shrimp with chaat masala (if using) and serve with lime wedges.

Note: the shrimp also can be cooked in the oven. Line a middle rack with aluminum foil; preheat oven to 550 degrees. Place shrimp in a single layer on foil

and roast for 10 minutes. Brush with melted butter on sides, turn the shrimp over, and roast for another 10 minutes.

The marinade used here is a classic Indian recipe that also works well with fish.

Times: Active Preparation time: 20 minutes, Marinating time: 2 hours, cooking time: 20 minutes