

Seared Shrimp In-Shell

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 12 hours 15 minutes

Marinating the shrimp

Put the shrimp in a medium bowl, and add the olive oil, Tabasco, dried garlic, and paprika. Cover and let sit for 30 minutes or refrigerate if marinating longer, up to 12 hours.

Step 1: Marinating the shrimp

- 8 jumbo shrimp (fewer than 15 per pound), deveined, shell-on, about 8 ounces
- 1 tablespoon extra-virgin olive oil
- ¼ teaspoon Tabasco
- ¼ teaspoon dried minced garlic
- Dash smoked paprika

Step 2: Cooking the shrimp

- Kosher salt
- Extra-virgin olive oil, for drizzling
- Chopped chives or flat-leaf parsley leaves

Heat a heavy skillet or cast-iron pan over medium-high heat.

Just before cooking, add salt to the shrimp and toss well. Add the shrimp in an even layer to the hot skillet and cook for about 1 ½ minutes on each side.

Immediately remove the shrimp to a plate, drizzle with olive oil, and top with chives or parsley.

Step 3: Serving

Enjoy, making sure you chew on the shells.