




## Two-Way Shrimp Scampi

**A**DD THE FLAVOR of summer to mid-winter with this light and delicious shrimp scampi prepared with your favorite rosé. For a bit of warmth I'm adding prepared Harissa, a North African blend of peppers, garlic, and seasonings resulting in a rich, smokey flavor.

This is not a recipe for rule followers. You'll see I have no measure for olive oil or salt. The garlic and butter measurements are approximate. Even the shrimp can be adjusted—use one-to-two pounds depending on your crowd. It can be served as a main course with linguini or an appetizer served with crostini toast. I am serving the shrimp with pasta Aglio e Olio (pasta in olive oil). It is a basic recipe that any good chef will have and was even featured in the movie “Chef” with Jon Favreau and Scarlett Johansson.

The shrimp is prepared in a very hot, oven-safe pan that is in and out of the oven several times to toss the shrimp and add additional ingredients to create layers of flavor. It is a hands-on recipe. You'll see it is simple and quick. The oven method provides a stable and consistent temperature, which can lead to more even cooking. A hot oven can cook the shrimp quickly and evenly, especially if spread in a single layer. 



## Two-Way Shrimp Scampi

### INGREDIENTS:

1 pound shrimp, cleaned and deveined with tails off and dry (see pro tip)

Olive oil

Sea salt or kosher salt

4 cloves minced garlic

1 lime

1-1/2 cups Rosé

Optional, 2 Tbs. red harissa prepared (not powder)

4 Tbs. Butter

1/4 cup fresh chopped parsley

Thick sliced sourdough bread (Buy a whole loaf and slice it yourself, thick!)

Or, 1 lb. linguini

### For the pasta:

8 oz. piece of parmesan cheese

1 lemon

6 cloves fresh garlic very thinly sliced

3/4 cup fresh chopped parsley

Sea salt

2 Tbs. butter

### METHOD:

While the shrimp are cooking prepare your toast or pasta, see instructions below.

Preheat the oven and skillet. Place your oven-safe skillet (cast iron works well) into the oven and preheat to 425°F. Allowing the pan to get very hot in the oven helps cook the shrimp quickly and evenly.

Carefully remove the hot skillet from the oven. Arrange the shrimp in a single layer in the skillet, ensuring they do not overcrowd the pan. Overcrowding will cause them to steam instead of roast. Add olive oil to generously coat and toss shrimp in the pan; add more salt.

Put pan back into the hot oven for 1-2 minutes until the shrimp are pink on the rims. Take out, turn the shrimp over then put back in for 1-2 more minutes watching them, when pink rims on both sides, remove the pan. With a slotted spoon remove the shrimp to a plate and set aside. At this point the shrimp may still be grey in spots, but it will continue to cook once back in the sauce.

Stir the garlic into the remaining hot shrimpy oil. Allow to cook one more minute, watch the garlic, you want it to toast but not burn. Add a squeeze of fresh lime and the rosé, stir. If you use Harissa, add this now. Return to oven, cook for approximately 8-10 minutes to reduce the wine.

Remove the hot pan, add butter 1-2 generous tablespoons. Add the shrimp back to the pan. Place the pan back in the hot oven for one more minute. Remove pan, toss with chopped parsley. Plate this dish in individual serving bowls. Spoon shrimp onto either bread or pasta and spoon sauce over. Enjoy.

**Serving Over Toast:** You could simply toast the bread. But if you want an outrageously delicious vehicle for those shrimps and their sauce do this... Butter liberally one side of the toast. Add another spoon of butter into a HOT sauté pan. Place the bread butter side up in the pan. When the bread starts to caramelize on one side, turn it, and brown on the other side, the look of a good grilled cheese sandwich. Place the toast in the bottom of a bowl and top with shrimp and spoon on extra sauce.

**Serving Over Linguini:** Boil your pasta until it is al dente. Be sure to liberally salt the pasta water. Please do not overcook it. It should be slightly under-done. Before you pour the pasta into the strainer, take out about 2 cups of the pasta water and set aside. In a large sauté pan add enough olive oil to cover the bottom of the pan. Add sliced garlic. Bring it to a medium heat slowly browning the garlic. When it starts brown, remove from heat. This happens quickly, stay with it, do not let it burn. Add the drained pasta to the pan, quickly toss with about 1/2 cup of pasta water (more as needed) and chopped parsley. Salt, and add butter and a squeeze of fresh lemon. Top with freshly grated Parmesan cheese. Toss then add more Parmesan cheese. If the pasta is dry add more pasta water. Serve immediately.

## Pro Tip:

Before cooking, pat the shrimp dry with paper towels; this is a critical step for a proper “sear” and to prevent them from steaming in their own moisture. Then season with salt and pepper. Drying the shrimp also helps them absorb the seasoning better, providing a golden-seared texture making them juicier and less likely to overcook.



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