

North African spiced shrimp

Prep: 10 minutes Marinate: 15 minutes (or up to 8 hours)

Cook: 4 minutes

Servings: 6

This works well on the grill using a well seasoned heavy cast iron pan

Serve over couscous, rice or pasta. *Aleppo pepper is a Turkish crushed, dried pepper

This dish pairs well with an Extra Special Bitter (ESB) or a Pale Ale

Ingredients:

2 teaspoons ground coriander

1 teaspoon Aleppo pepper* or 1-2 dried red chili peppers, crushed

1 teaspoon ground cumin

1/2 teaspoon ground ginger

1/4 teaspoon ground turmeric

1/4 cup extra-virgin olive oil

2 pounds large shrimp, peeled

Juice of 1 large lime

1/4 teaspoon coarse salt

1. Mix coriander, Aleppo pepper, cumin, ginger and turmeric in a large bowl. Add 2 tablespoons of the oil; stir to combine. Add shrimp; toss to coat. Marinate 15 minutes, or in refrigerator 4-6 hours.

2. Heat remaining 2 tablespoons of the oil in a large heavy skillet over high heat; add shrimp in batches, discarding marinade. Cook until browned and opaque throughout, about 2 minutes per side. Transfer cooked shrimp to a large bowl. Toss with lime juice; season with salt.