

# Air-Fryer Shrimp

Prep	10 mins
Cook	5 mins
Brining Time	20 mins
Total	35 mins

## Ingredients

- 12 ounces (340g) raw peeled and deveined jumbo (16/20) shrimp, tail on (see notes)
- 1/2 teaspoon Diamond Crystal kosher salt; for table salt, use half much by volume
- 1/4 teaspoon baking soda
- 1/4 teaspoon granulated sugar
- 1 tablespoon (14g) unsalted butter, melted (or neutral oil)

## Directions

1. Using paper towels, pat shrimp dry. In a medium bowl, toss shrimp with salt, baking soda, and sugar until evenly coated. Arrange shrimp on a wire rack set over a rimmed baking sheet and refrigerate, uncovered, for 20 to 30 minutes.
2. Preheat a 6-quart air fryer to 400°F (205°C) for 5 minutes. Using paper towels, pat shrimp dry again, transfer to a large bowl, and toss with melted butter to coat.
3. Arrange shrimp in air fryer basket in a single layer, making sure shrimp are not touching each other. Cook, undisturbed, until shrimp are cooked through and have just turned opaque, about 4 minutes. Serve immediately.

## Variations

- **Jerk:** Increase butter to 2 tablespoons. Stir 2 teaspoons jerk seasoning, 1/2 teaspoon grated lemon zest, and 1/4 teaspoon grated garlic into melted butter.
- **Old Bay:** Increase butter to 2 tablespoons. Stir 1 teaspoon Old Bay seasoning and 1 teaspoon grated lemon zest into melted butter. (Optional: sprinkle with chopped parsley before serving.)
- **Cilantro-Lime:** Stir 1 teaspoon honey, 1 teaspoon grated lime zest, 1 teaspoon fresh lime juice, and 1/4 teaspoon smoked paprika into melted butter. Toss with 1 tablespoon finely chopped cilantro after cooking.
- **Ginger-Sesame:** Use oil instead of butter. Stir 1/2 teaspoon grated fresh ginger, 1/2 teaspoon grated garlic, 2 teaspoons soy sauce and 2 teaspoons sesame oil into oil. (Optional: sprinkle with sesame seeds before serving.)
- **Honey-Harissa:** Stir 1 1/2 tablespoons harissa paste and 2 teaspoons honey into melted butter.

## Special Equipment

Wire rack, rimmed baking sheet, 6-quart air fryer

## Notes

To peel shrimp, grab the shell segment next to the final one containing the tail, and pull it outward away from the shrimp. Continue removing the shell toward the head and it should come off easily. Remove legs if they didn't come off with the shell.