

*The Cajun seasoning mix could be very useful in other recipes.*



# Cajun Shrimp

## Ingredients

### For the Cajun Seasoning:

- 1 tablespoon (7g) sweet paprika
- 1 tablespoon (10g) granulated garlic
- 2 teaspoons (5g) cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon granulated sugar
- 1/2 teaspoon ground white pepper
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cumin

### For the Shrimp:

- 1 pound jumbo shrimp, peeled and deveined (16 ounces; 454g)
- 3/4 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- 1/4 teaspoon baking soda
- 1 tablespoon and 1 teaspoon (12g) Cajun seasoning (recipe above)
- 2 tablespoons (30ml) neutral oil, such as canola, plus more as needed
- 1 tablespoon unsalted butter (1/2 ounce; 14g), plus more as needed

## Directions

- For the Cajun Seasoning:** In a small bowl, whisk together sweet paprika, granulated garlic, cayenne pepper, onion powder, dried thyme, dried oregano, granulated sugar, white pepper, black pepper, and cumin until thoroughly combined. Transfer to an airtight jar and set aside.
- For the Shrimp:** Pat shrimp dry with paper towels. In a large bowl, toss shrimp with kosher salt and baking soda until evenly coated. Cover and set aside to brine in the refrigerator for 30 minutes. Uncover and toss shrimp with 1 tablespoon and 1 teaspoon Cajun seasoning until evenly coated.
- In a 12-inch skillet set over medium-high heat, melt butter and oil until the butter foams and begins to subside. Add shrimp in a single layer and cook until the bottom is golden brown, about 90 seconds (see note). Flip shrimp and continue cooking until just translucent in the center, about 90 seconds more. Serve immediately.

## Notes

If you can't find jumbo shrimp, you can substitute with large shrimp. Keep in mind that large shrimp will cook faster than jumbo shrimp, about 60 seconds per side. We do not recommend using small or medium shrimp.

If you can't fit the shrimp in a single layer without crowding, cook it in two batches. Wipe out the skillet between batches and use additional oil and butter as needed.

