

Spicy Grilled Shrimp

By Mark Bittman

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Total Time 20 minutes

Rating ★★★★★ (1,306)



Linda Xiao for The New York Times. Food Stylist: Rebecca Jurkevich.

This Mark Bittman recipe from 1999 is big on flavor, but not too much effort. The hardest part is preparing the grill. It calls for just a few spices — garlic, lemon, paprika and cayenne — to yield an intense flavor. Feel free to adjust the cayenne to taste, and pay close attention to your paprika: For best results, make sure it's fresh. If it doesn't taste vibrant and smoky, it's time to buy more.

INGREDIENTS

Yield: 4 servings

- 1 large clove garlic
- 1 tablespoon coarse salt
- ½ teaspoon cayenne
- 1 teaspoon paprika
- 2 tablespoons olive oil
- 2 teaspoons fresh-squeezed lemon juice
- 1½ to 2 pounds shrimp, in the 15-to-18-a-pound range (or smaller, if skewered), peeled, rinsed and dried
- Lemon wedges

PREPARATION

Step 1

Start a charcoal or gas grill, or heat the broiler. Make the fire as hot as it will get, and put the rack close to the heat source.

Step 2

Mince garlic with salt; mix with cayenne and paprika, then make into a paste with olive oil and lemon juice. Smear paste on shrimp. Grill or broil shrimp, 2 to 3 minutes a side, turning once. Serve immediately or at room temperature, with lemon wedges.

Private Notes

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