

30-MINUTE SUPPER



HOT AND SPICY SHRIMP

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WHY THIS RECIPE WORKS: Searing develops color and flavor on the shrimp, which finish cooking right in the spicy sauce.

- 2 pounds extra-large shrimp, peeled and deveined
- Salt and pepper
- 2 tablespoons vegetable oil
- 4 tablespoons unsalted butter
- 3 garlic cloves, minced
- ½ cup beer
- ½ cup clam juice
- ¼ cup chopped fresh cilantro
- 3 scallions, sliced thin
- 2 tablespoons hot sauce (see note below)

1. Pat shrimp dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in large skillet over medium-high heat until just smoking. Cook half of shrimp without moving until spotty brown on one side, about 1 minute; transfer to plate. Repeat with remaining oil and shrimp.

2. Melt 1 tablespoon butter in empty skillet over medium heat. Add garlic and cook until fragrant, about 30 seconds. Stir in beer, clam juice, and any accumulated shrimp juices, scraping up any browned bits. Bring to boil and cook until sauce is reduced to ½ cup, 3 to 5 minutes.

3. Return shrimp to skillet and cook, covered, over medium-low heat until shrimp are cooked through, about 2 minutes. Off heat, stir in cilantro, scallions, hot sauce, and remaining butter. Serve.

TEST KITCHEN NOTE: Frank's RedHot is the test kitchen's favorite brand of hot sauce. If using a spicier sauce such as Tabasco, reduce the amount to 1 tablespoon.