

GRILLED SHRIMP WITH SALSA VERDE

MAKES 6 SERVINGS

The sauce in this recipe is ubiquitous along Italy's western coast, where I ate it spooned over a thinly sliced fish steak titled Pesce Spada alla Griglia. It is best enjoyed when the freshest seafood and produce are available. The sauce can be made in advance and the shrimp broiled or grilled just before the meal.

- 3 garlic cloves
- 2 tablespoons capers, rinsed and chopped
- 1 teaspoon coarse salt
- 1 cup fresh mint leaves, finely chopped
- $\frac{3}{4}$ cup chopped fresh flat-leaf parsley
- $\frac{1}{4}$ cup extra-virgin olive oil
- 2 lemons, 1 juiced ($2\frac{1}{2}$ tablespoons), 1 cut in 6 wedges for garnish
- 1 tablespoon red-wine vinegar
- 24 jumbo shrimp, peeled (about 3 pounds)
- $\frac{1}{2}$ teaspoon freshly ground black pepper

1. Mince together the garlic, capers, and $\frac{1}{2}$ teaspoon of the salt, and place in a small bowl. Stir in the mint, parsley, olive oil, lemon juice, and red-wine vinegar.

2. Preheat the broiler or prepare a grill. Butterfly the shrimp by slicing down the center of each, lengthwise, almost but not completely through. Open both sides to lay flat. Season with the remaining $\frac{1}{2}$ teaspoon of the salt and the pepper. Broil or grill for 2 minutes per side. Place 4 shrimp on each plate and spoon some of the sauce over them. Serve with lemon.



FIELD OF GREENS Peppery arugula forms a bright base for this salad, which combines the varied tastes and textures of greens, red onion, citrus, and Parmesan.

ARUGULA SALAD WITH SHAVED PARMESAN

MAKES 4 TO 6 SERVINGS

This is a classic and refreshing simple salad, which you can improvise depending on your taste. I love it as is, served after the main course at supper. It makes an excellent light lunch topped with grilled shrimp and white beans or piled high on top of chicken Milanese.

- 1 bunch arugula, ends trimmed, cleaned well, and completely dried
- $\frac{1}{2}$ cup thinly sliced red onion
- $\frac{1}{3}$ cup extra-virgin olive oil, plus more for serving
- 2 tablespoons fresh lemon juice

- $\frac{1}{2}$ teaspoon coarse salt
- Freshly ground black pepper
- 12 to 16 long, thin slices Parmesan cheese

1. Tear the large arugula leaves in half, and place all the leaves into a salad bowl. Add the red onion, and toss to combine.

2. In a small bowl, whisk together the olive oil, lemon juice, salt, and pepper. Pour over the salad a little at a time until it is lightly coated. Divide the salad onto chilled salad plates. Top each plate with several slices of Parmesan cheese. Drizzle with olive oil, and grind more pepper over top. Serve immediately.