



Cilantro and lime shrimp tapas

Make up this sauce first so that the flavors can meld while you are preparing the shrimp.

Cilantro Lime Sauce

There are two ways to prepare this sauce, the easy way and the hard way. Let's start with the hard way for you purists out there.

The "Hard" Way

Makes 1 ¼ cups

1 cup olive oil

4 whole limes

1 cup fresh cilantro

2 Tbs honey

1 tsp salt

Salt and pepper to taste

Place the oil, the zest of 2 limes, and the juice from all four limes in a food processor. Add cilantro, salt, and honey. Process for 1 minute or until the cilantro is finely chopped and everything is well blended. Set aside for flavors to meld and store in refrigerator until needed.

The “Easy” Way

Makes 3 cups

<i>1 cup olive oil</i>	<i>1 cup fresh cilantro</i>
<i>1 small frozen can of limeade</i>	<i>1 tsp salt</i>

Put everything in a food processor. Wiz it up. That was easy!

Chef’s notes - You will love this sauce. It is tasty and a beautiful color. We use this sauce on all kinds of things from fish cakes to fried cheese. It’s also good on tacos. Try it on fruit salad. It has great flavor and color. Put it in a squeeze bottle and embellish (nap) plates and food.

Before we begin preparing the shrimp for this dish lets have a little chat about these tasty, yummy morsels.

Shrimp

I love shrimp. I sometimes even crave shrimp. However, and this is a big caveat, today’s shrimp is all about location, location, location. Buy shrimp that are wild caught or raised in America. A lot of shrimp available today are farmed in the third world and raised in dubious quality water. Large amounts of antibiotics are pumped into their habitat to keep them alive. I don’t crave that kind of shrimp. Buy local, or flash frozen shrimp from anywhere in the USA or caught in the Gulf of Mexico. If I can’t buy it from a source in the US, I make something else for dinner. It may cost a little more, but I feel good about helping to keep our shrimp industry alive and well here at home.

Whenever I buy any seafood or shell fish, I always ask my fish monger “Where does it come from.” Get to know your fish monger, he will let you know when some really quality product is available. Think of him as one of your MVP’s on your cooking team. Have a look in the yellow pages under “Seafood” or call the best restaurant in town and ask them where they buy their fish. Most large grocery stores now also have a good fish market along with their butcher counter.

So let’s get on with our dish.

Serves 6

<i>1 pound shrimp, cleaned and de vined</i>	<i>Salt and pepper to taste</i>
<i>2 Tbs olive oil</i>	<i>3 Tbs crushed and chopped garlic</i>
<i>1 tsp chopped cilantro</i>	<i>Zest and juice from 2 limes</i>

Clean the shrimp under cold running water by grasping the legs and pulling away from the body. The shell should easily pull away. Take a sharp knife and insert in the body just above the main vein. Follow the vein with the knife and wash the vein away with the water. Drain the water from the shrimp and pat dry with a paper towel. The shrimp can be cooked as is or skewered with bamboo skewers.

Heat the oil over medium heat in a large skillet. Add the garlic and cook until it starts to release its oils and becomes fragrant. Add the shrimp until it just starts to become pink on both sides. Remember when cooking any fish or shellfish, less cooking is always best. Add the cilantro, lime zest and juice and salt and pepper to taste. Toss all together. Remove from the skillet and set aside on a warm platter. If you allow the shrimp to stay in the hot pan it will continue cooking and will be over cooked.

Nap the plate with the yummy cilantro and lime sauce, arrange the shrimp on the serving platter on top of the napped plate and generously spoon more of the lime sauce on to the top of the shrimp.

Serve immediately to ooohhs and ahhhhhss from your guests.

I hope you enjoy this recipe, it's one of my favorite tapas and is beautiful with the bright green color of the fresh cilantro contrasted with the white of the plate and the pink of the shrimp.

Recipe courtesy of Chef Dallas from tenthstreetbasquecafe.com
From his cookbook Never Cook Bacon Naked nevercookbaconnaked.com

