



Shrimp

There are primarily three wild-caught species of shrimp widely available on the American market (brown, white, and pink shrimp).

Brown shrimp are caught mostly in Texas, and they are the largest of the three species in terms of size. The waters in which they are predominantly caught are highly saline, and their flavor is correspondingly iodine. This distinctive tang, along with a taste generally described as murky, makes brown shrimp the most robustly flavored of the three major species.

White shrimp, caught mostly in Louisiana and into the waters of Florida, is considered the highest quality, with the cleanest flavor and a snappy texture.

Pink shrimp, caught mostly in Florida, is considered nearly equal in quality to the white shrimp.

One other wild shrimp of note is **Rock shrimp**. This deep-water species harvested in Florida gets its name due to the hardness of its shell, which has to be peeled mechanically. The meat is small and tightly concentric, and when battered and deep-fried it is commonly called popcorn shrimp.

Northern shrimp from both the East and West Coasts is a small, sweet shrimp (70+ per pound) that is rarely available fresh. It can be found peeled and frozen or cooked and canned. This shrimp can be added to pasta sauces and seafood salads and mixed with mayonnaise for sandwiches.

Also, look for the West coast delicacy **Spot Prawns**. Though only seasonally available, they have an intense, sweet flavor like that of lobster.

Farmed shrimp represents a huge category of production and includes many species. They range in characteristics and quality. Commonly farmed species include the mild and tender-textured white shrimp, and the snappy tiger shrimp, amongst others

Sizing

At the market, shrimp are sold by size and measured by how many shrimp make up a pound. My recipes are generally written to accommodate medium shrimp, which are labeled as 16–20 count. The recipes will accommodate small shrimp (21–25 count) or large shrimp (10–15 count) with minute adjustments to stated cooking times.



Shrimp al Ajillo

Serves 4-6

1 1/2 pounds medium shrimp, peeled and deveined
Salt
1/3 cup extra-virgin olive oil
8 garlic cloves, sliced
4 dried chiles, such as de árbol or Calabrian
2 bay leaves
1/2 cup white wine
2 ounces brandy
1/2 lemon, juiced
3 tablespoons chopped parsley
Crusty bread for serving

Season the shrimp with salt and let them rest for 15 minutes. In a sauté pan over high heat, warm the oil. Add the garlic, chiles, and bay leaves. Cook until the garlic begins to color. Carefully add the shrimp, toss to coat with oil, spread evenly in the pan, and cook, without stirring, until the shrimp begin to color, 2-3 minutes. Flip the shrimp, add the wine and brandy, and bring to a boil. Add the lemon juice and parsley and season generously with salt. Remove from the heat and stir. Serve with plenty of crusty bread.



Shrimp Ceviche with Fennel and Mint

Serves 4-6 as an appetizer

1 cup lime juice
2 Fresno or serrano chiles
2 stalks celery, thinly sliced
Salt
1 pound cooked shrimp, peeled, deveined, and sliced in half lengthwise
1 fennel bulb, thinly sliced
1 red onion, thinly sliced, rinsed under cold running water, and patted dry
1/4 cup extra-virgin olive oil
1/4 cup mint leaves, torn
1 teaspoon grated mace
Sliced endive, radicchio, and/or boiled sweet potatoes for serving

Combine the lime juice, chiles, celery, and salt to taste. Add the shrimp and marinate in the refrigerator 1-4 hours. Add the fennel, onion, olive oil, mint, and mace and toss to combine. Let it rest for 5 minutes, then divide among individual dishes and spoon any remaining marinade over the shrimp. Serve immediately with slices of endive, radicchio, and/or boiled sweet potatoes.

Court Bouillon

Makes approximately 1 1/2 quarts

5 cups cold water
1 cup red or white wine or wine vinegar
1 bulb fennel, diced
Juice and zest of 1 lemon, zest peeled into thick strips, pith and skin discarded
1 bay leaf
a few dashes ground mace
10 Black peppercorns
10 Allspice berries
Salt

Add all ingredients to a large pot. Bring just to a simmer and turn off the heat. Cover and steep for 30 minutes.

Linguine with Canned Shrimp and Butter

Serves 4

1 pound linguine
4 tablespoons butter, divided use
2 cloves garlic, thinly sliced
4 tablespoons chopped flat-leaf parsley or chives
2 (4-ounce) cans Oregon or Maine shrimp, drained and liquid reserved
Salt
Freshly ground pepper (optional)

Cook the linguine in a large pot of boiling salted water to al dente, according to the package instructions. Drain the pasta, reserving 1/2 cup of the cooking water for the sauce. Heat 2 tablespoons of the butter in a large sauté pan over medium heat. Add the garlic and cook until just barely colored, about 3 minutes. Add the reserved shrimp liquid and the reserved pasta cooking water and bring to a boil. Add the cooked pasta and parsley and cook until heated through. Stir in the shrimp and the remaining 2 tablespoons of butter, then toss to combine and melt the butter. Check for seasoning and adjust if necessary. Serve with freshly ground pepper over the top, if desired.

Nola Rémoulade

Makes about 1 1/2 cups

Juice of 1/2 lemon
2 teaspoons prepared horseradish
2 teaspoons mustard powder
1 1/2 teaspoons smoked sweet paprika
1/2 teaspoon celery seeds
A pinch ground cloves
2 tablespoons water
1/2 cup vegetable oil
2 celery stalks, finely diced
1/2 teaspoon whole grain mustard

Combine the lemon juice, horseradish, mustard powder, paprika, celery seeds, cloves, and water in a blender. With the motor running, slowly drizzle in the oil and blend until thickened and emulsified. Remove from blender, and stir in the celery and whole grain mustard. The rémoulade keeps up to 2 days in the refrigerator.



Cocktail Sauce

Makes about 1/2 cup

1/2 cup chili sauce
1 tablespoon prepared horseradish
2 teaspoons Worcestershire sauce
2 teaspoons vinegar-based hot sauce
Pinch of salt

Stir all ingredients to combine. The cocktail sauce keeps for up to 5 days in the refrigerator.

Lemon-Parsley-Garlic Marinade

Makes about 1/2 cup

Juice and zest of 2 lemons
6 tablespoons extra-virgin olive oil
1 bunch parsley, picked
1 garlic clove

Place all the ingredients in a blender. Purée until smooth. Keep the vinaigrette in the refrigerator, tightly covered, until needed or for up to 5 days.