



Shrimp Scampi - ATK

Seafood • Shrimp
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Ingredients

3 TB salt

2 TB sugar

1 1/2 pounds shell-on jumbo shrimp (16 to 20 per pound), peeled, deveined, and tails removed, shells reserved

2 TB extra-virgin olive oil

1 cup dry white wine

4 sprigs fresh thyme

3 TB lemon juice, plus lemon wedges for serving

1 tsp cornstarch (Xanthan gum)

8 garlic cloves, sliced thin

1/2 tsp red pepper flakes

Directions

INSTRUCTIONS:

❶ Dissolve salt and sugar in 1 quart cold water in a large container. Submerge shrimp in brine, cover, and refrigerate for 15 minutes. Remove shrimp from brine and pat dry with paper towels.

❷ Heat 1 TB oil in 12-inch D3 skillet over high heat until shimmering. Add shrimp shells and cook, frequently stirring, until they begin to turn spotty brown and skillet starts to brown, 2 to 4 minutes.

❸ Remove skillet from heat and carefully add wine and thyme sprigs. When bubbling subsides, return skillet to medium heat and simmer gently, occasionally stirring, for 5 minutes.

1/4 tsp pepper
4 TB unsalted butter, cut into
1/2-inch pieces
1 TB chopped fresh parsley

④ Strain mixture through a colander set over a large bowl. Discard shells and reserve liquid (you should have about 2/3 cup)—Wipeout skillet with paper towels.

⑤ Heat 1 TB oil, garlic, pepper flakes, and pepper in now-empty skillet over medium-low heat, until garlic is fragrant and just beginning to brown at edges, 3 to 5 minutes.

⑥ Add reserved wine mixture, increase heat to high, and bring to simmer. Reduce heat to medium, add shrimp, cover, and cook, occasionally stirring, until shrimp are just opaque, 5 to 7 minutes.

⑦ Remove skillet from heat and, using a slotted spoon, transfer shrimp to a bowl.

⑧ Combine lemon juice and cornstarch in a small bowl, add to skillet and cook until slightly thickened, 1 minute.

⑨ Remove from heat and whisk in butter and parsley until combined. Return shrimp and any accumulated juices to skillet and toss to combine.

Notes

ORIGINAL METHOD

1. Dissolve salt and sugar in 1 quart cold water in a large container. Submerge shrimp in brine, cover, and refrigerate for 15 minutes. Remove shrimp from brine and pat dry with paper towels.

2. Heat 1 tablespoon oil in 12-inch skillet over high heat until shimmering. Add shrimp shells and cook, frequently stirring, until they begin to turn spotty brown and skillet starts to brown, 2 to 4 minutes. Remove skillet from heat and carefully add wine and thyme sprigs. When bubbling subsides, return skillet to medium heat and simmer gently, occasionally stirring, for 5 minutes—strain mixture through

a colander set over a large bowl. Discard shells and reserve liquid (you should have about 2/3 cup)—Wipeout skillet with paper towels.

3. Combine lemon juice and cornstarch in a small bowl. Heat remaining 1 tablespoon oil, garlic, pepper flakes, and pepper in now-empty skillet over medium-low heat, occasionally stirring, until garlic is fragrant and just beginning to brown at edges, 3 to 5 minutes. Add reserved wine mixture, increase heat to high, and bring to simmer. Reduce heat to medium, add shrimp, cover, and cook, occasionally stirring, until shrimp are just opaque, 5 to 7 minutes. Remove skillet from heat and, using a slotted spoon, transfer shrimp to a bowl.

4. Return skillet to medium heat, add lemon juice—cornstarch mixture, and cook until slightly thickened, 1 minute. Remove from heat and whisk in butter and parsley until combined. Return shrimp and any accumulated juices to skillet and toss to combine. Serve, passing lemon wedges separately.