

RECIPES

Shrimp with Chipotle Remoulade Sauce

This recipe adds a small amount of smokey chipotle chile to an already tangy but nevertheless sophisticated sauce, and is perfect for upscale entertaining!

Ingredients

2 tablespoons fresh lime juice
3 tablespoons olive oil
3 tablespoons neutral cooking oil, such as canola oil
1/4 cup chopped onion
1/4 cup chopped celery
1 tablespoon chopped garlic
2 medium-sized, canned chipotle chiles, seeded and chopped, or to taste
1 ½ tablespoons Dijon mustard
1 ½ tablespoons American yellow mustard
1 ½ tablespoons catsup
1/3 cup loosely packed, chopped cilantro
½ teaspoon salt
1/4 teaspoon black pepper

1 pound large (approximately 20 per pound) shrimp
1 large cucumber
1 small jicama, peeled
Carved radishes

Directions

1. Make the remoulade sauce. Place the first 13 ingredients in a food processor fitted with the steel blade and process for 1 minute.

2. Cook and chill the shrimp. Clean and devein the shrimp, leaving the tails intact. Place the shrimp in a large quantity of boiling water with a healthy dash of salt over high heat and cook them, checking them frequently by cutting into them with a small sharp knife, until they are just cooked through. Immediately immerse the shrimp in an ice bath (about 1/2 ice and 1/2 water), and place them in the refrigerator until they are thoroughly chilled.

Prepare the garnish and finish the dish. Slice the cucumber and jicama into thin pieces and place them on a large serving plate to form a bed for the shrimp. When the shrimp are chilled, dry and place them on the plate and decorate with the carved radishes. Serve with the sauce for dipping