



## Shrimp with Honey Lemon Sauce

Makes: 6 servings for dinner or 12 for appetizer

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 1 hour

### Lemon-Caper Marinade:

- 1/4 cup honey
  - 3 tbsp capers, rinsed and drained (brine saved)
  - Grated zest of 1 lemon
  - 3 tbsp fresh lemon juice
  - 1 tbsp brine from caper bottle, above
  - 1 tbsp sherry vinegar
  - 1/2 tsp kosher salt
  - 3/4 cup extra-virgin olive oil
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- 36 extra-large shrimp (U10-15), about 3 pounds, peeled and deveined, tail segments intact
  - 2 tbsp extra-virgin olive oil
  - 8 tbsp cold unsalted butter, cut into 8 pieces
  - 2 tbsp capers, rinsed and drained
  - Kosher salt
  - Freshly ground black pepper
  - Chopped fresh flat-leaf parsley for garnish
  - 18 baguette slices for dipping
  - 1 lemon, cut lengthwise into sixths

### Lemon Caper Marinade:

In a blender, combine the honey, capers, lemon zest and juice, caper brine, vinegar and salt. With the machine running, gradually add the 3/4 cup olive oil through the hole in the lid to make an emulsion. Reserve 2/3 cup of the marinade.

Pour the remaining marinade into a nonreactive medium bowl. Add the shrimp, stir to coat and cover with plastic wrap. Refrigerate, stirring occasionally, for at least 30 minutes or up to 2 hours, no longer.

In a very large skillet, heat 2 tbsp olive oil over medium-high heat. Drain the shrimp in a colander, discarding its marinade. Add the shrimp to the skillet, spreading them in one layer, and cook until the undersides are beginning to brown, about 2 minutes. Flip the shrimp, add the reserved 2/3 cup marinade, and bring to a boil. Cook just until the shrimp are opaque throughout, about one more minute. Don't cram the shrimp in the skillet. Sear in batches, if necessary, using only 1/2 of the reserved marinade for each batch.

Remove the skillet from the heat. Use a slotted spoon to divide the shrimp among 6 shallow bowls. One piece at a time, add the cold butter to the skillet and whisk until one piece is incorporated before adding another. Stir in the capers. Season with salt and pepper. Pour equal amounts of the sauce over each serving and sprinkle with the parsley. Add 3 baguette slices and a lemon wedge to each bowl and serve immediately