

GAMBAS A LA PLANCHA

(Grilled shrimp) • Recipe from [epicurious.com](http://www.epicurious.com)

Ingredients

- ½ cup olive oil
- Juice of 1 lemon
- 2 tsp. sea salt
- 24 medium-large shrimp (about 1 lb.) in the shell with heads intact

Directions

- In a bowl, whisk together the olive oil, lemon juice, and salt until well blended. Dip the shrimp briefly into the mixture to coat lightly.
- Heat a dry skillet over high heat. When the pan is very hot, working in batches, add the shrimp in a single layer without crowding. Sear for 1 minute. Decrease the heat to medium and continue cooking for 1 minute longer. Turn the shrimp, increase the heat to high, and sear for 2 more minutes, or until golden. Keep the shrimp warm on an ovenproof platter in a low oven. Cook the rest of the shrimp in the same way.
- After cooking all of the shrimp, arrange on a platter and serve immediately.