

SPICY SHRIMP & CHORIZO KEBABS

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Prepared: January 2016 by Joann Schwarberg

Makes: 6 servings

INGREDIENTS

2 large garlic cloves, thickly sliced

2 teaspoons sea salt

2 teaspoons caraway seeds

2 tablespoons pure chile powder, such as ancho

1/4 cup extra-virgin olive oil

2 pounds large shrimp, shelled and deveined

8 small chorizo (about ½ pound total), sliced 1/2 inch thick

1. On a cutting board, using the flat side of a chef's knife, mash the garlic and salt to a coarse paste. Add the caraway seeds and finely chop them. Transfer to a large bowl and stir in the chile powder and olive oil. Add the shrimp and toss to coat.
2. Meanwhile, bring a small saucepan of water to a boil. Add the chorizo and cook over high heat for 5 minutes. Drain and pat dry. Let cool slightly.
3. Tuck a chorizo slice in the crook of a shrimp and thread onto a skewer; the shrimp should be attached at both ends. Push it to the end of the skewer and repeat with 2 more shrimp and chorizo slices. Using more skewers, repeat with the remaining shrimp and chorizo.
4. Grill the kebabs over a hot fire, turning once or twice, until charred and the shrimp are cooked through, about 5 minutes. Serve immediately.

COOK'S NOTES

