

FOOD & WINE

APRIL 2010

wine country's

ENTERTAINING seasonal

Grilled Shrimp with Citrus-Sambal-Oelek Dressing



TOTAL: 30 MIN

8 FIRST-COURSE SERVINGS

The strong flavors of this shrimp dish—as well as the wine poured with it, a vibrant [2009 Kim Crawford Marlborough Sauvignon Blanc](#)—are ideal for a bold-spirited Aries.

- 1 tablespoon *sambal oelek* or other Asian chile sauce
 - 2 tablespoons fresh lemon juice
 - 1 tablespoon fresh lime juice
 - 1 tablespoon fresh orange juice
 - 1 tablespoon chopped oregano
 - ½ cup extra-virgin olive oil, plus more for brushing
- Salt and freshly ground pepper
- 32 jumbo shrimp (about 4 pounds), shelled and deveined

1. In a bowl, whisk the *sambal oelek* with the lemon juice, lime juice, orange juice and oregano. Whisk in the ½ cup of olive oil and season with salt and pepper.
2. Light a grill or preheat a grill pan. Brush the shrimp with oil and season with salt and pepper. Grill the shrimp over moderate heat, turning once, until cooked through, about 8 minutes. Transfer the shrimp to plates and spoon the dressing on top. Serve.

SERVE WITH Crusty bread.



Mario Batali's spaghetti with artichokes & pancetta, great with a Tuscan red

RECIPE P. 76

20 pairings to try before you die