



APRIL 2009 - RECIPE OF THE MONTH:

Shrimp w/ Saffron, Garlic & Parsley

Provided by Mel & Sheryl London

Assertive flavors mark this spicy shrimp dish. Serve it over rice, thin fideo noodle nests or angel hair pasta. Add sweet, crisp minted sugar snap peas as an accompaniment and stand back for the accolades.

Serves 4

**1/3 cup finely chopped parsley
3 tablespoons lemon juice (about 1/2 large lemon)
1 3/4 pounds shrimp, large or extra large, shelled & deveined
3/4 teaspoon salt
3/4 teaspoon freshly ground black pepper
3/4 teaspoon ground cumin
1 tablespoon butter
3 tablespoons extra virgin olive oil
4 large garlic cloves, coarsely chopped
2/3 cup dry white wine
1/2 teaspoon crushed saffron threads
1/2 cup fish stock
1/2 teaspoon chile paste or crushed red pepper flake**

Set aside the chopped parsley and lemon juice. Place the shrimp in a single layer of a piece of aluminum foil and sprinkle with salt, black pepper and ground cumin. Add the saffron threads to the wine and set aside to steep.

Heat a 12 inch skillet over medium heat. Add the butter and olive oil. When hot, but not smoking, add the garlic and sauté, stirring, about one minute, until fragrant. Add the wine/saffron mixture and cook for two minutes. Add the fish stock and chile paste or flakes and cook 2 to 3 minutes more, until reduced a bit. Then add the shrimp in one layer and cook 2 to 3 minutes, depending upon the size, turning the shrimp over once, just until they are pink and not overcooked. Stir in the parsley and lemon juice, and serve over your choice of rice or pasta.

MEL & SHERYL LONDON are the authors of eleven cookbooks, including “A Seafood Celebration” and “The Fish Lovers” Cookbook.” They are winners of the James Beard Award and the Tastemaker Award and were finalists for the IACP Cookbook Award for “The Gourmet Garage Cookbook.” They have been loyal and loving customers of The Lobster Place since the company first opened its doors in Chelsea Market.