

# The New York Times

WEDNESDAY, AUGUST 6th, 2014

## Dining

The New York Times

### SPICED SALT-BAKED SHRIMP

ADAPTED FROM ADAM EVANS, THE OPTIMIST, ATLANTA

TIME: 30 MINUTES

YIELD: 4 SERVINGS

- 3 pounds rock salt
  - 1/4 cup whole green cardamom pods
  - 2 tablespoons black peppercorns
  - 1 cinnamon stick
  - 4 bay leaves
  - 3 star anise
  - 1 lemon, cut into four wedges
  - 10 sprigs of thyme
  - 2 jalapeño peppers, cut into thick slices
  - 1 head of garlic, outer skin removed and smashed into several pieces
  - 2 pounds medium or large shrimp, about 20 to 25 pieces, with shells and tails on
- Cocktail sauce, tartar sauce or melted butter, for serving

1. Heat oven to 475 degrees. In a bowl, add salt, cardamom, peppercorns, cinnamon, bay leaves, anise, two lemon wedges, the thyme, the jalapeños and the garlic and mix well.
2. In a large shallow baking dish, add half the salt mixture. Place in oven for 10 to 12 minutes.
3. Carefully remove pan from oven and set shrimp in a single layer on salt and then cover with remaining, cool salt mixture.
4. Return to oven. Bake for 8 to 10 minutes more, or until shrimp are just cooked through.
5. Serve shrimp in the salt, or remove to a platter. Garnish with remaining lemon. Serve with cocktail or tartar sauce or melted butter.



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