



CEDAR PLANK SHRIMP

Serves 2

1 tsp. kosher salt
1/8 tsp. freshly ground black pepper
1 1/2 tsp. sweet paprika
1/8 tsp. cayenne pepper
1 lb. shrimp, peeled and deveined
1 tsp. olive oil
1 tbsp. fresh lime juice
Chopped fresh cilantro for garnish
1 cedar 6x 12 inch Cedar Grilling Plank (*available at Burke's*)

Soak cedar plank in water for 2 (or more) hours, keeping it immersed. 2 hours is a good rule of thumb, but the longer the better.

In a bowl, stir together the salt, black pepper, paprika and cayenne. Add the shrimp and toss to coat evenly with the spice mixture. Drizzle the olive oil over the shrimp and toss to combine. Cover and refrigerate until ready to grill, up to 2 hours.

Prepare grill for direct-heat cooking over medium-hot charcoal (medium-high for gas grills). Its important that the flame of the grill is not reaching the plank. (High heat is more important than a strong flame, so be patient). If you are concerned about too big of a flame, place a baking sheet between the plank and grill surface.

Place the plank on the grill, close the lid, and heat until the plank begins to smoke and crackle, about 5 minutes. Place the shrimp in a single layer on the plank. Close the lid and grill, turning the shrimp once, until they are opaque throughout, about 3 minutes per side.

Transfer the shrimp to a warmed platter, drizzle with lime juice and garnish with cilantro. Serve immediately

Source: Williams Sonoma