

Shrimp + Chorizo Skewers “A la plancha”

Yield: about 8 servings as appetizer



- ❑ 2 lbs jumbo shrimp (fresh or thawed), about 40 shrimp
- ❑ ¼ cup Olive oil
- ❑ 2 tbsp ground ancho chile pepper
- ❑ 1 tsp salt
- ❑ 1/8 tsp ground chipotle chile pepper
- ❑ 3 cloves fresh garlic, peeled and minced
- ❑ 12 oz cooked, smoked Spanish chorizo sausage or spicy Andouille sausage, cut into ½-inch thick slices (about the thickness of one shrimp; approx. 40 slices)

Peel and devein shrimp. Rinse and pat dry very well with paper towels. In a large bowl combine olive oil, ancho chile pepper, salt, chipotle chile pepper, and garlic. Mix well and add shrimp; toss to coat. Cover and marinate in the refrigerator for 30 minutes only (do not marinate any longer).

Drain shrimp, discard marinade.

Tuck one slice of chorizo into the crook of one shrimp and thread onto two 5-inch wood skewers. Make sure the skewer goes through one side of the shrimp, then the chorizo, and out the other side of the shrimp.

Preheat the teppanyaki grill on #5. When reached (orange light off) set to #7 to 8.

Grill shrimp skewers on the teppanyaki surface for 4 to 6 minutes, or until shrimp are opaque, turning once halfway through to cook other side. Move skewers into warming area.

Switch the teppanyaki off and serve.

Serve with crusty Italian bread, or toast some bread right on the teppanyaki, and crisp tossed salad.

Inspired by the article "Spear Fishing" by Deborah Wagman in Grilling magazine

