

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Zesty Grilled Shrimp With Roasted Pepper Aioli Dipping Sauce

Similar to Recipe found on [CreativeLoafing.com](http://CreativeLoafing.com)

*A great entrée, or first course of a feast. Most of the spicy heat will be gone after cooking; consider adding some Sriracha to the aioli...*

*2 lb large shrimp  
2 Tbsp minced onion  
1 Tbsp minced garlic  
½ tsp dried basil  
½ tsp crushed red pepper flakes  
1 Tbsp Sriracha (or similar)  
juice of 1 lime (1 Tbsp)  
kosher salt and pepper, to taste*

**Aioli:**  
*1 small roasted red pepper  
1 tsp minced garlic  
1 Tbsp diced shallots  
kosher salt and pepper  
juice of ½ lemon (1 Tbsp)  
⅔ cup freshly made mayonnaise*

Peel and devein the shrimp, but leave the tails on if you can. Refrigerate while you make the marinade: Combine onion, garlic, basil, red pepper flakes, Sriracha sauce, lime juice, salt and pepper in a medium mixing bowl. Add shrimp, toss to coat, then refrigerate for an hour or two. (Not overnight!)

In a small food processor, combine the aioli ingredients and blend until fully combined and even in texture. Chill until time to serve.

Heat grill to high and thread shrimp onto long, metal skewers. Grill for 2-3 minutes on each side, or until pink and tender. Avoid over-cooking the shrimp, or you'll be eating rubber bits! Serve immediately with aioli on the side.

Yield: Four servings, in polite company

Preparation time: 15 minutes

Cooking time: less than 10 minutes, if you want tender-tasty shrimp

