

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chimichurri Marinated Grilled Shrimp

Recipe by Chef Chris Lusk, Café Adelaide, as Seen in Chile Pepper, April/May 2011

Chimichurri is classically a meat salsa, invented in Argentina and shared throughout Latin America. This recipe adds a zesty twist, then uses the sauce to make fantastic, tasty shrimp. Use fresh Gulf shrimp for best effect...

3 red bell peppers

2 bunch flat parsley

1 bunch cilantro

1 can (7 oz) chipotle chiles in adobo

5 garlic cloves

2 cup red wine vinegar

4 cup vegetable oil

sea salt and freshly ground black pepper

25 shrimp, 16/20 size

ripe grape tomatoes, garnish

cilantro leaves, garnish

Roast (or grill) the red peppers until the skin blisters, then place in a paper bag for a few minutes to steam. Remove stems from the parsley and cilantro, then coarsely chop the leaves; add to blender. Add chipotle chiles (be sure there are no hard stem ends on the chiles), garlic and vinegar. Remove bell peppers from sack and wash off skins. Remove stems and seeds, then add flesh to blender.

Begin blending the sauce. With motor running, add oil in a continuous stream; blend until sauce emulsifies. Season to taste with salt and pepper; set aside.

Peel the shrimp, leaving tails attached for decoration if desired. Place shrimp in a large, zip-top plastic bag, then cover with marinade. Chill for 4 hours.

Prepare grill for medium-high direct heat. Grill shrimp (preferably on skewers) for two minutes on each side. Garnish with halved (or chopped) grape tomatoes and cilantro leaves and serve immediately.

Yield: Four to five servings

Preparation time: 15 minutes

Marinating time: 4 hours

Cooking time: 4-5 minutes

