

SHRIMP MOZAMBIQUE

F EASY

Last Modified: 11/06/2015

PREP: 2 Days
COOK: 25 Min
GRILLED

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Largest Shrimp You Can Find	Raw
OR			
2	Pounds	Largest Prawns (Heads & Shells On)	Raw

MARINADE			
3/4	Cup	Olive Oil	
2	Tbsp	Recipe: Sauce - Pili Pili Sauce (Piri Piri)	
OR SUBSTITUTE			
2	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	
1	Large	Yellow Onion	Fine Chop
3/4	Cup	Garlic	Fine Chop
1	Cup	Lime Juice (6 + Limes)	
1	Cup	Italian Flat Leaf Parsley Leaves	Chopped
1/2	Cup	White Wine Vinegar Heinz)	
2	Tbsp	Sea Salt	
4	Tbsp	Sweet Hungarian Paprika	

PREPARATION	
FACTOID	This spicy Shrimp dish, a Portuguese classic named for its former African colony, is served with French Fries and Rice or Pasta.
TOOLS	1) Gallon Zip Lock Bag 2) Medium Saucepan & Lid 3) Charcoal OR Gas Grill 4) Basting Brush
PREP	The Day Before: 1) If the Shrimp are frozen place them in the refrigerator to thaw. 2) Finely chop the Yellow Onion and set it aside. 3) Finely chop the Garlic and add it on top of the Onions. 4) Chop the Parsley Leaves and add them on top of the Onions.
1	The Day Before: Add all of the listed Marinade ingredients together in a gallon zip lock bag. Seal and squeeze to mix it thoroughly. Store it in the refrigerator for 24 hours or up to 48 hours to allow the flavors to develop.
2	6 Hours Before: SHRIMP: Thaw, peel, de-vein and rinse the Shrimp and set them aside. Optionally, leave the tail shells on. PRAWNS: Peel off the body shells, leaving the heads on and intact.. De-vein and rinse them.

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3	5 Hours Before: Place the Prawns in the Marinade bag, squeeze out the air, seal and place it in the refrigerator. Let them sit for 5 hours, although, a minimum of 1 hour is recommended. Remove the Prawns and set them aside. Place the used Marinade in a medium sauce pan over medium heat and bring it to a boil – reduce the heat to a brisk simmer and cook for 8 minutes. The Sauce should end up somewhat thick like a stew - if thin, continue cooking in order to reduce.
4	Place 1/4 of the thickened Marinade in a small bowl for basting the Shrimp once on each side as they grill.
5	Large Shrimp or Jumbo Prawns usually do just fine thrown directly on the grill or can be put on skewers first. Place on a hot grill - high heat. Do not overcook! The general rule of thumb is 2-3 minutes per side for large Prawns. The flesh should be firm but not hard or rubbery. The inside should be opaque and not glassy. Resist the urge to continually lift or flip the Prawns. The caramelization of the sugars and those lovely dark brown grill marks just won't materialize if you keep messing with them.
SERVE	Serve while hot with the thickened Marinade on the side for dipping. The Dish may also be served over Rice with the Marinade drizzled generously over the top.