

PAESANO'S SHRIMP PAESANO

F EASY

Last Modified: 04/25/2014

PREP: 30 Min
COOK: 10 Min
OVEN: 400

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Extra Jumbo Shrimp (16 / 20 Count)	Raw
1/2	Cup	All Purpose Flour	
1	Pint	Half & Half	
2	Tbsp	Vegetable Oil	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

GARLIC SAUCE

1	Large	Egg Yolk	
1 1/2	Cups	Unsalted Butter (Cut into 1" pieces)	C O L D
1	Medium	Lemon	Juiced
4	Cloves	Garlic	Minced
3	Tbsp	Fresh Italian Parsley Leaves	Chopped
3	Tbsp	Chives	Chopped

PREPARATION

FACTOID	Paesano Restaurant's signature dish - A delightful Garlic Shrimp.
TOOLS	1) Gallon Zip Lock Bag 2) Large Non-Stick Skillet 3) 9" x 13" Glass OR Ceramic Baking Dish 4) Small Saucepan & Lid
PREP	DISH 1) Spray the Baking Dish with non-stick vegetable spray. 2) Peel & de-vein the Shrimp, leaving the tails intact, set them aside in COLD water. 3) Preheat the oven to 400 Degrees with a rack near the top.
PREP	GARLIC SAUCE 1) Mince the Garlic and set it aside. 2) Chop the Parsley Leaves and set them aside. 3) Chop the Chives and mix them into the Parsley.
1	30 Minutes Before: Place the Shrimp and Half & Half in the gallon zip lock bag, seal and squeeze to coat the Shrimp evenly. Marinate the Shrimp in the refrigerator for 30 minutes. NO LONGER!
2	Drain the Shrimp and dust them lightly with the Flour, tapping off any excess.
3	In a large non-stick skillet over medium heat, add in the Vegetable Oil and heat until it shimmers. Add in the Shrimp and fry on one side for 5 minutes. Turn over the Shrimp and fry for 1 minute more. Do NOT crowd the Shrimp, so you may end up doing this in batches.
4	As the Shrimp finish frying, add them first cooked side down in a single layer into the baking dish (OK to crowd slightly now if necessary). Place them in the preheated oven.
5	Turn the oven to high broil and broil the Shrimp for 5 minutes.

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6	Meanwhile, in a small saucepan, whisk together the Egg Yolk and Lemon Juice. Place the saucepan over medium heat and Add in 1/2 of the Butter and continue whisking. Once the Butter barely melts, immediately remove the mixture from the heat.
NOTE	At this point it is EXTREMELY easy to get the Butter to separate and the Half & Half to curdle, so work quickly.
7	Whisk in the Garlic and remaining Butter. Return the pan to medium heat and continue whisking until the Sauce thickens. Season to taste with Salt and Pepper. You may have to add in a little bit of the leftover Half & Half Marinade to thicken the Sauce even more. Remove from the heat, whisk in the Chives and Parsley. Cover to keep warm, set aside.
SERVE	On heated dinner plates, drizzle a little of the Garlic Sauce, arrange the Shrimp on top, and top <u>each</u> Shrimp with a dash of the Garlic Sauce. Serve while hot.