

Hot Honey Shrimp
Featured in Hot Honey Shrimp is Spicy Sweet and Speedy
New York Times Cookin

By [Melissa Clark](#)

Yield: 2 servings
Time: 10 Minutes

INGREDIENTS

1 tablespoon honey
1/8 teaspoon ground cayenne
1/4 teaspoon grated lime zest
1/4 teaspoon freshly grated ginger
1 garlic clove, grated on a Microplane or finely minced
1/4 teaspoon kosher salt
1/4 teaspoon black pepper
1 pound cleaned extra-large shrimp, patted very dry with paper towels
1 tablespoon very cold butter, cubed
Lime wedges, for serving
1 jalapeño, halved, seeded and very thinly sliced, for serving
1 tablespoon chives or scallion greens, finely chopped, for serving

PREPARATION

1. Heat oven to 500 degrees.
2. In a medium bowl, combine honey, cayenne, lime zest, ginger, garlic, salt and pepper. Toss in shrimp to coat.
3. Spread shrimp on a large rimmed baking sheet and dot with butter. Roast until shrimp is pink and opaque, but before the edges have started to curl, about 5 minutes. Sprinkle generously with fresh lime juice and toss with jalapeños and chives or scallions. Serve with mayonnaise if you like.