

Shrimp a la Plancha
"This Tool Pushes the Limits of Outdoor Cooking," By Steven Raichlen
The New York Times, May 15, 2023

Total Time: 30 minutes

Prep Time: 15 minutes

Cook Time: 15 Minutes

Servings: 4 appetizer servings, 2 to 3 entrees servings

Ingredients

1-pound extra-large shrimp, shelled, split and deveined

1 tablespoon extra-virgin olive oil (preferably Spanish), plus 2 to 3 tablespoons for greasing

2 tablespoons minced flat-leaf parsley

2 to 4 garlic cloves, peeled and crushed with the side of a knife

1 teaspoon pimentón (optional)

Coarse sea salt and freshly ground black pepper

2 tablespoons brandy or sherry (optional)

Lemon wedges, for serving

Preparation

1. Place the shrimp in a medium bowl with 1 tablespoon olive oil, 1 tablespoon parsley, the garlic, pimentón (if using) and salt and pepper; toss to mix. Let marinate for 10 minutes while you heat the griddle.
2. Heat your griddle to high heat (500 degrees). If using a gas-fired griddle, set it too high. If using a freestanding griddle, the flat side of a grill pan or a large cast-iron skillet, heat it on your stove over high heat or over a direct fire on your grill. To check the temperature, shake a few drops of water onto it. When properly heated, the water will evaporate in 1 to 2 seconds. Drizzle the griddle with olive oil (start with 2 tablespoons, adding more as needed) and spread the oil around with a spatula.
3. When ready to cook, spoon the shrimp onto the griddle in a single layer and cook until browned underneath, 2 to 3 minutes per side.
4. If using the brandy or sherry, carefully pour it over the shrimp and cook until evaporated. For high drama, touch a lit long fireplace match or butane match to it to flambée it.
5. Transfer the shrimp to a platter or plates and sprinkle with the remaining 1 tablespoon parsley. Serve with lemon wedges.