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Sautéed Shrimp with Orange-Chipotle Honey-Mustard Sauce

This dish comes from the Santa Fe School of Cooking's Southwest Tapas class menu. I love both its simplicity and its big bold taste. If serving the shrimp as an entrée, add a side of rice to soak up the scrumptious juices.

Yield Serves 4 as main dish, 6–8 as tapas small plate

Orange Chipotle Honey-Mustard Sauce

6-ounce can frozen orange-juice concentrate, thawed

2 to 3 tablespoons chipotle chiles and juice from a 7-ounce can of “chipotles en adobo”

2 tablespoons honey

2 tablespoons Dijon mustard

1 teaspoon minced garlic

1 cup packed coarsely chopped fresh cilantro

2 tablespoons fresh lime juice

½ teaspoon salt or more to taste

Shrimp

2 to 3 tablespoons vegetable oil

2 pounds (32 to 36) shrimp, peeled and deveined

Directions

Prepare sauce: Purée all ingredients in blender until smooth.

Makes about 1½ cups.

Warm 1 tablespoon oil in a large, heavy skillet over medium-high heat. Add about one-fourth of the shrimp and sauté until pink and just cooked through (2 to 3 minutes). Place cooked shrimp in large serving bowl or on platter. Continue with another one-fourth of shrimp, adding more oil if needed.

Repeat until all shrimp have been cooked.

Pour sauce over shrimp. Toss to combine well. Serve warm.