



mario batali's spicy shrimp sauté

ingredients

2 tablespoons red curry paste
½ cup fish sauce
½ cup sambal
½ cup sweet chili sauce
2 pounds medium shrimp, peeled and deveined
3 tablespoons light sesame oil
1 cup sliced scallions
2 tablespoons sweet soy sauce
1 (14-ounce) can light coconut milk
1 bunch cilantro, chopped
a wooden spoon



combine curry paste, fish sauce, sambal and chili sauce in a medium bowl; add shrimp, tossing to coat.

place a large nonstick skillet over medium-high heat until hot. add oil, and heat till smoking then add the shrimp mixture, and sauté for 2 minutes. add scallions; cover, and cook for 3 minutes.

stir in sweet soy sauce and coconut milk. cook for 3 minutes or until thoroughly heated and the shrimp is cooked through. add cilantro and serve.



There has never been a shrimp that I've eaten that I haven't been like, 'I am so lucky that I get to eat this.' I would eat a shrimp enchilada, shrimp burrito, shrimp cocktail, fried shrimp, shrimp po boy, shrimp gumbo.

Isabel Gillies