

## **Pan-Seared Shrimp with Chipotle-Lime Glaze**

From Chris Kimball, founder and editor of Cook's Magazine. Kimball notes you will have 21 to 25 shrimp – buy extra-large, not tiger. He recommends a non-stick skillet for this deliciously simple dish with the spicy kick of chipotle chiles in adobo sauce found canned in most supermarkets and stores featuring Mexican or South American food. Serve with pasta and salad for a super light meal!

1½ lb (750 g) extra-large shrimp, peeled, deveined  
¼ tsp each: salt and freshly ground black pepper  
1/8 tsp granulated sugar  
1 chipotle chile in adobo sauce, finely chopped  
2 tsp adobo sauce  
4 tsp brown sugar  
2 tbsp fresh lime or lemon juice  
2 tbsp chopped fresh coriander leaves  
2 tbsp vegetable oil

Toss shrimp with salt, pepper and granulated sugar in medium bowl.

In small bowl, combine chipotle chile, adobo sauce, brown sugar, lime juice and coriander.

Heat 1 tablespoon of oil in 12-inch/30 cm non-stick skillet over high heat until smoking. Add half of shrimp in single layer; cook until edges turn pink, about 1 minute. Remove skillet from heat. Using tongs, flip each shrimp; let stand until just the centre is opaque, about 30 seconds. Transfer to large plate. Repeat with remaining oil and shrimp. Return first batch of shrimp to skillet; stir in chile mixture. Off heat, cover skillet; let stand until shrimp are cooked through, 1 to 2 minutes.

Makes about 4 servings.