

SALT-ROASTED SHRIMP

A bed of salt diffuses the heat of the iron without overseasoning the shrimp. Use head-on shrimp by all means if you can get them.

Solar salt*

Shrimp in shell

A pepper grinder

* Solar salt is sold in 40-pound bags (as a water softener) at home-improvement retail stores. It's by far the cheapest way to go with this technique, and works fine as long as you improve the mix with a portion of kosher salt. If you've ever mixed concrete, it may help you to think of the solar salt as the aggregate, and the kosher salt as the cement.

1. Spread out a solid ½-inch bed of solar salt on a sheet of iron or an actual griddle, and start heating it over a hot fire.
2. Meanwhile, toss the shrimp with copious freshly ground black pepper.
3. When the salt is very hot, quickly lay the shrimp down on it. Turn each shrimp as soon as translucency appears to have crept through more than half of it, using the tail as a handle (or tongs if you prefer). The second the flipped shrimp attains curliness, remove to a serving platter.
4. Allow 4-6 shrimp per person for an appetizer, depending on size of shrimp and appetites.

