

Recipes

Make Chris Santos's Salt & Pepper Shrimp, from Beauty & Essex

By Chantal Martineau Mon., Jun. 27 2011 at 2:00 PM

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photo by Michael McCarthy

Beauty & Essex's Salt & Pepper Shrimp

The best dishes, especially for parties, impress your friends, but take, like, zero effort.

Here's one from Chris Santos of [Beauty & Essex](#), which he says you can whip up in little more than a minute.

"I love our Salt & Pepper Shrimp because it's a super quick, super simple dish that packs a ton of flavor," says Santos. "Between the spiced salt marinade and the 60-second sauté, the shrimp are done in no time. We serve

our shrimp fresh out of the wok with a mixture of Japanese kewpie mayonnaise and sambal, but you can make a number of easy accompaniments by combining Hellmann's mayonnaise with mustard, citrus juice, or your favorite hot sauce."

Salt & Pepper Shrimp

For the Salt Rub:

Equal parts salt, Szechuan pepper, smoked pepper, five spice powder, combined.

Ingredients:

20 small shrimp, cleaned

3 scallions, chopped

2 garlic cloves, shaved

1 teaspoon minced ginger

peanut oil, for sautéing

In a pan over high heat, heat the peanut oil. Toss the shrimp in the salt rub, then toss into the pan for 60 seconds. Remove and set aside.

Using a small bit of the remaining oil, add scallions, garlic, and ginger (as much as you like of each), and cook until lightly sweated, a couple of minutes. Add shrimp back into the pan, gently toss, and serve immediately.