

Portions: 4



Directions

- Preheat a cast-iron skillet over high heat.
- Meanwhile, combine the blackening seasoning and the salt in a shallow bowl and set aside.
- Melt the butter in a shallow bowl just before the final preparation and set aside.

When ready:

- Dip the shrimp in the butter, shaking off any excess before dredging the shrimp in the blackening seasoning.
- Place a batch of shrimp on the hot skillet and cook each side for about two minutes per side or just until the shrimp turns pinkish and opaque.
- If your shrimps are 'butterfly' cut, cook very quickly, about one minute (30 seconds per side).
- Blacken all the shrimp and serve immediately on their own, over pasta.
- If not 'butterflied', my favorite is glass rimmed with seafood cocktail sauce for the choosing. (see picture above)

Ingredients

2 pounds large shrimp, shelled, deveined
 ¼ cup blackening seasoning (see below)
 1 tbsp kosher salt
 8 tbsps (1 stick) unsalted butter

For Blackening Seasoning:

1 tbsp paprika
 1 tsp onion powder
 1 tsp garlic powder
 1 tsp kosher salt
 1 tsp dried oregano
 1 tsp dried thyme
 1 tsp cayenne pepper (or to taste)
 ½ tsp freshly ground black pepper

Bon appétit, *Chef Gilles.*

