

CULINARY CRAFTWORK



Skewered Shrimp with Lemon, Oregano & Bay Leaves; Eggplant and Tomato Compote

Serves 4+

Ingredients for the shrimp:

- 1 ½ lb. large or jumbo shrimp
- Bamboo skewers, soaked in cold water for 1 hour
- 2 Tbs. lemon juice + 1 tsp. grated lemon zest
- 1 ½ Tbs. fresh marjoram or oregano, stripped and chopped
- 2 tsp. minced garlic
- 12 fresh bay leaves, sliced in half, crosswise
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 2 tsp. paprika
- 1 tsp. ground coriander seed
- 1 cup extra virgin olive oil

Directions:

1. Combine the ingredients for the shrimp. Mix well, and add the shrimp. Marinate the shrimp for about an hour.
2. Preheat a grill to medium high. Skewer the shrimp and bay leaves. Grill the shrimp lightly; turn the shrimp over as they begin to turn pink. You can grill the shrimp covered or uncovered. Serve immediately with Eggplant and Tomato Compote.



Skewered Shrimp with Lemon, Oregano & Bay Leaves; Eggplant and Tomato Compote Continued

Ingredients for the Eggplant and Tomato Compote:

(This part of the recipe can be made up to three days in advance.)

- 2 large eggplants (about 2 lb.)
- Kosher salt
- Olive oil for shallow frying
- 2 medium garlic cloves, crushed
- 2 Tbs. chopped Italian parsley
- 2 Tbs. chopped cilantro
- 1 tsp. paprika
- ¼ tsp. ground cumin
- a pinch or so of cayenne pepper, to taste
- 2 cups canned tomatoes, crushed
- a pinch of sugar to correct acidity
- 2 Tbs. fresh lemon juice

Directions:

1. Trim off the top and bottom from each eggplant. With a vegetable peeler, remove 3 or 4 thin vertical strips of skin from each, leaving the eggplants striped; then cut them crosswise into ½-inch slices. Sprinkle the eggplant with salt and let it drain in a colander for at least 2 hours. Rinse and drain the eggplant; pat it dry with paper towels.
2. Heat 1/4 inch of olive oil in a nonstick skillet over medium heat. Fry the eggplant slices in batches until golden brown on both sides. Remove the eggplant to a bowl. Drain off the olive oil and return it to the skillet.
3. With a potato masher, crush the eggplant with the garlic, paprika, cumin, cayenne, parsley and cilantro.
4. To the skillet add enough olive oil to equal 3 Tbs. Add the tomatoes, 1 tsp. of salt and a pinch of sugar. Cook over moderately high heat, stirring frequently, until most of the moisture evaporates, about 5 minutes.
5. Add the mashed eggplant to the tomatoes in the skillet and cook over very low heat, stirring frequently, until most of the moisture evaporates and the mixture is very thick, about 15 minutes (It will be somewhat oily; you can drain it if you like). Stir in the lemon juice and adjust seasoning to taste.