

Recipes from FormerChef.com

Red Curry Shrimp Skewers

1 lb fresh, raw, cleaned shrimp (U26/30)-More on sizes and cleaning below
2 Tbsp. Thai RED curry paste
1/2 cup coconut milk
1/2 lime (juice from, about 1 Tbsp)
1 tsp. fish sauce (known as *nam pla* in Thailand or *nuoc mam* in Vietnam)
Fresh whole basil leaves (1 per shrimp)
6" bamboo skewers (1 per shrimp)

Notes on ingredients:

Use only raw shrimp for this recipe. Cooked shrimp will become overcooked once it goes under the broiler. If you can't find fresh shrimp, frozen is ok, just thaw completely first. For the curry paste, I use a Thai brand called [Maesri Thai Red Curry](#) which I buy in a local Asian market. The brand of coconut milk I buy most frequently is called [Chaokoh](#). There are a million different brands of fish sauce, but the one I'm currently using is called [Tiparos](#).

This recipe was inspired by one in the December 2008 issue of Gourmet Magazine. I've taken some liberties with the original version (which included only curry paste, oil, shrimp and basil). This post is also a contribution to a new website called [Gourmet Unbound](#) which is devoted to bloggers who will showcase a recipe from a previous (any) year's Gourmet Magazine from the current month.

Directions:

If the shrimp still has the shell on, clean the shrimp (see instructions below) and place in a medium sized bowl.

Mix the coconut milk with the red curry paste, lime juice, and fish sauce. Pour over the shrimp and combine so all the shrimp is coated. Marinate in the refrigerator for 1 hour.

Preheat the broiler.

Cook the shrimp under a hot broiler (I used the bottom rack) for 3 minutes, turn the shrimp over and cook 1 minute more. Remove from the broiler and allow to cool until they can be picked up.

Thread a bamboo skewer through the bottom of a basil leaf, skewer the shrimp and then skewer the tip of the basil leaf through the end of the skewer. Serve immediately. I also tried these cold, and while they were still good, they were better when warm or room temperature.

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How to Clean, Peel and Devein Shrimp:

Rinse the shrimp in cold running water. They should be smell fresh, like the ocean. Seafood should never smell "fishy" or have any whiff of ammonia (which indicates it's going bad). Fresh shrimp should be firm, never mushy.

To peel the shrimp: If the head is still on, pull it off. On the inside curve of the shrimp, slip your finger under the shell and pull it up and off. This may come off in one or two pieces. Pull off the tail. Repeat until all the shrimp are done. If you are peeling a lot, you should keep the shrimp cold by sitting the bowl of shrimp in a larger bowl of ice. You can use the shells and head to make shrimp stock to use later if you want.

Once all the shrimp is peeled, rinse again under cold running water. With a sharp paring knife, make a small cut along the back of the shrimp, no more than 1/4" deep. Pull out the black intestinal vein of the shrimp and discard. I usually do this in the sink under cold running water.

Shrimp sizing:

The shrimp I used were "U26/30." This means there are between 26 and 30 shrimp per pound. Shrimp are sized anywhere from U8 (huge) up to over U120 (very small).

With the extra coconut milk and red curry paste, you could make my [Red Curry Noodles with Tofu](#). That dish would also be good with shrimp substituted for the tofu and/or steamed rice substituted for the noodles.