

# JUMBO SHRIMP WITH AIOLI

## **Ingredients:**

36 jumbo shrimp peeled with tail shell on  
6 tbsp olive oil  
4 lemons  
Parsley

## **Aioli**

2 large egg yolks  
2 tbsp lemon juice  
1 tbsp water  
1½ tsp Dijon mustard  
3 garlic cloves finely chopped  
1¼ tsp salt  
1½ cup canola oil

## **Preparation:**

### **For Aioli**

Place egg yolk, lemon juice, water, mustard, garlic and salt in bottom of an immersion blender cup.

Add oil and let settle about 20 seconds.

Place head of immersion blender on bottom of cup, turn on and slowly lift to top.

As mayonnaise forms slowly tilt head of blender to emulsify all oil.

That is it.

You have aioli.

### **For Shrimp**

Heat oil in large skillet or two small skillets.

Add shrimp. Do not over-crowd.

Cook on high heat for 3-4 minutes till pink. Do not over-cook.

### **To Serve**

Arrange shrimp on several plates, squeeze on some lemon juice, garnish with chopped parsley and lemon slices and serve with aioli for dipping.