



Men's Cooking Club Wimberley June 2015 Chef / Tom

## Spicy Shrimp and Chorizo

**Serves 12**

### **Ingredients:**

4 large            Garlic cloves, thickly sliced  
4 tsp              kosher Salt  
4 tsp              Caraway seeds  
4 tbsp             pure Chili powder  
½ cup             Canola seed oil  
4 lbs               large Shrimp, shelled and deveined  
10 small         fully cooked Chorizo sausages (about 1#), sliced ½" thick

### **Directions:**

On a cutting board, using the flat side of a chef's knife, mash the garlic and salt to a coarse paste. Add the caraway seeds and finely chop them.

Transfer to a large bowl and stir in the chili powder and oil. Add the shrimp, and toss to coat.

Meanwhile, bring a large saucepan of water to a boil. Add the chorizo, and cook over high heat for 5 minutes. Drain and pat dry. Let cool slightly.

Tuck a chorizo slice in the crook of a shrimp, and thread it onto a skewer, the shrimp should be attached at both ends. push it to the end of the skewer, and repeat with two more shrimp and chorizo slices. Using more skewers, repeat with the remaining shrimp and chorizo.

Broil the kebabs under a hot broiler, turning once, until the shrimp are cooked through, about 5 minutes.

Serve immediately.