

# COPIA

## TANDOORI SHRIMP

BY ANITA AND VARINDER SAHI

There is nothing quite as satisfying as the traditional Indian method of cooking clay vessel called a *Tandoor*. What results are delectable, tangy morsels of meat and seafood or pillowy naan breads and rotis. Proteins are marinated (usually in yogurt) and cooked quickly at a very high temperature. In this recipe, we show you how to achieve a similar dish using jumbo shrimp and your BBQ grill. While yogurt and shrimp might seem like an unlikely pairing, it has a very specific role in this preparation. The yogurt is not only a great base for all the spices blended into it, but it also cooks down to a light crust on each shrimp when grilled. This is always a crowd pleaser at our dinner parties. We typically serve it as an appetizer, however, add a little basmati rice and you have a marvelous entrée.



**MAKES 6-8 APPETIZER SERVINGS  
OR 4 MAIN COURSE SERVINGS**

### INGREDIENTS

- 1 lb Jumbo Shrimp (Peeled, Deveined, Tails on)
- 1 tsp Kashmiri Red Chili Powder
- ½ C Desi Yogurt (Sub: Greek Yogurt)
- 1 Lemon, Juice Of
- 2 T Olive Oil
- To Taste Salt and Pepper
- 1 T Garam Masala
- Garnish: Chopped Cilantro Leaves and Tender Stems, Lime Wedges
- 1 tsp Minced Garlic Cloves
- 1 tsp Minced Ginger Root
- 1 tsp Kasuri Methi (Dried Fenugreek Leaves; Sub: Oregano)

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### PREPARATION

- Dry the jumbo shrimp well with paper towels and set aside.
- Combine all ingredients for the marinade in a large bowl and stir or whisk together. The marinade should be a thick consistency.
- Add jumbo shrimp and toss to coat evenly.
- Cover the bowl with cling wrap and place in the fridge for 30 minutes to one hour.
- Preheat your grill to medium heat.
- Skewer shrimp onto metal or wooden skewers while you wait. If you are using wooden skewers, soak them in water for 15-20 minutes before using.
- Lay the shrimp skewers flat on the grill and cook for 2 minutes per side, taking care not to overcook the shrimp.
- Garnish on a platter with chopped cilantro leaves/stems and lime wedges. Enjoy!

### FEATURED WINES



#### 2021 WHITE

50% Roussanne | 50% Viognier

Paso Robles Willow Creek AVA

[ADD TO CART](#)