



*Recipes for Every Season*

# SEA SALT & PEPPER SHRIMP

**Main Dish | Preparation Time: 15 minutes | Serves: Entrée for 2 people or appetizer for 4 | Difficulty: Easy**

Morton® Coarse Sea Salt and Szechuan pepper add the finishing touch for this flavorful dish. Great as an appetizer or as an entrée.

## Ingredients:

- 1 ½ teaspoons Morton® Coarse Sea Salt & Szechuan Peppercorn Mixture (2 tablespoons Morton® Coarse Sea Salt + 1 tablespoon Szechuan Peppercorns)
- 2 tablespoons Canola Oil
- 1 pound Jumbo Shrimp, peeled and deveined
- 1 bunch Green Onion, chopped
- 1 Tablespoon Ginger, minced



**MORTON®  
COARSE SEA SALT**

1

For Morton® Coarse Sea Salt & Szechuan Peppercorn Mixture: Combine 2 tablespoons Morton® Coarse Sea Salt and 1 tablespoon Szechuan Peppercorns. Heat over medium heat until fragrant. Transfer mixture to a mortar and pestle, and grind to a fine spice mixture. Measure 1 ½ teaspoons and set aside for recipe use. Store remaining salt mixture in an air tight container for up to 2 months.







2

Pre-heat a sauté pan over high heat until hot. Carefully add canola oil followed by shrimp.



3

Cook shrimp for 2-3 minutes on one side. Flip to the other side to caramelize.



4

Add the ginger, green onions, and 1 ½ teaspoons of Sea Salt and Peppercorn mixture. Finish cooking for another 2 minutes or until shrimp are cooked through.

#### Tips for Success:

- Schezuan peppercorns can be found in Asian and Gourmet specialty stores.
- Regular Black peppercorns can be used in place of Schezuan. It is highly recommended to use Schezuan peppercorns for a unique and delicious flavor.
- For those with shellfish allergies, substitute raw chicken for shrimp and cook to 165 degrees F.
- As a substitute for a mortar and pestle, place the peppercorns in a bowl, and crush them with a ladle. Another option is to place them in a plastic bag, and roll them with a rolling pin. The peppercorns can also be ground in a coffee grinder.