

SPOTLIGHT RECIPE

GRILLED SHRIMP ADOBADA IN ORANGE-GARLIC SAUCE

At its simplest, the word “adobo” simply comes from the verb “adovar,” which means “to marinate.” Originally this word was used to describe a pickling sauce made of olives, vinegar and spices in Spain. Mexican adobo, like Spanish adobo, is often used as a marinade for meat and seafood. A protein marinated in adobo is referred to as “adobada.”

SERVES 6

INGREDIENTS

- 1/2 cup fresh orange juice
- 1 large garlic clove, minced
- 1 teaspoon adobo sauce from the can, see below
- 2 tablespoons fresh lime juice
- 1 1/2 pounds shelled and deveined large shrimp
- Salt and freshly ground pepper
- 1 large sweet onion, cut crosswise into 3 thick slabs
- 1 tablespoon extra-virgin olive oil
- 3 large navel oranges, peeled, halved lengthwise and thinly sliced crosswise
- 2 canned chipotle chiles in adobo, stems discarded, seeded and thinly sliced, plus 1 teaspoon of the adobo sauce
- 2 tablespoons chopped cilantro



DIRECTIONS

In a medium bowl, combine the orange juice with the garlic, 1 teaspoon of adobo sauce and 1 tablespoon of the lime juice. Add the shrimp, and season with the salt and pepper; let sit at room temperature for 10 minutes.

Preheat a grill pan. Thread the onion slices on skewers to hold them together. Brush the onions with some of the olive oil and season with salt and pepper. Grill the slices over high heat, turning once, until softened and charred, about 3 minutes per side. Let cool slightly, then coarsely chop the onions and transfer them to a medium bowl. Add the sliced oranges, chipotles, cilantro and the remaining 1 tablespoon lime juice. Season with salt and pepper.

Drain and thread the shrimp onto 6 metal skewers. Brush lightly with the remaining olive oil and grill over moderately high heat, turning occasionally, until charred in spots, about 5 minutes. Serve the shrimp with the onion and orange-garlic sauce.

Side dishes

Grit Cakes
Wilted Spinach

