Salt-Roasted Shrimp

Dash Magazine

Servings: 4

Preparation Time: 5 minutes Start to Finish Time: 22 minutes

4 cups (pounds) Kosher salt 1 1/2 pounds unshelled large shrimp, tails on Lemon-Basil Mayo

Preheat oven to 500 degrees.

Pour salt into a large ovenproof skillet; bake for 15 minutes.

Arrange shrimp in a single layer in a deep metal baking pan. Pour hot salt over shrimp, covering completely.

Roast 5 minutes, until just cooked through.

Rinse shrimp briefly under hot water; pat dry.

Serve with Lemon-Basil Mayo.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1880mg Sodium. Exchanges: .