



Gulf White Shrimp with Florida Citrus and Mango Cilantro Butter

Recipe by: Chef Irv Miller, Pensacola Celebrity Chef



Serving Size: Makes 6 servings

Ingredients:

Shrimp

12 Gulf white shrimp (16/20 count) peeled (tail left on), deveined and butterflied
4 tablespoons medium Hojiblanca (Spanish) extra virgin olive oil
Fresh-cracked black pepper and a pinch of salt

Florida Citrus and Mango-Cilantro, Butter Sauce

3 Indian River Valencia oranges, fresh-squeezed juice only, zest of 1 orange
2 Indian River ruby red grapefruit, fresh-squeezed juice only
¼ cup Alvear Pedro Ximenez (Spanish) sherry
¼ cup Champagne vinegar
1 large shallot, small rough chopped
1 bay leaf, broken
2 ounces fresh ginger, peeled and rough chopped
5 tablespoons heavy whipping cream
12 ounces chilled unsalted butter, cut into 6 pieces
½ very ripe Florida mango, peeled, seeded and fruit rough chopped
1 tablespoon cilantro leaves, rinsed and chopped fine
1/8 teaspoon cayenne pepper
Fine sea salt to taste

Method:

Prepare all ingredients and then set into individual vessels.

Shrimp

Pour olive oil into a large, nonreactive skillet and place over medium-high heat. Add shrimp and stir gently to sauté for 2-3 minutes — until they just turn white. Add a pinch of salt and fresh-cracked black pepper. Remove shrimp with a slotted spoon and transfer to a holding dish.

Florida Citrus and Mango-Cilantro Butter Sauce

Place citrus juices, zest, sherry, vinegar, shallots, bay leaf and ginger in a small, nonreactive saucepan and bring to a simmer over medium heat. Reduce liquid for about 10 minutes, until only 1/3 remains. Do not scorch along the sides of the pan. Add cream and bring to a boil. Let reduce another 3 minutes, then stir in the chilled butter, piece by piece, until incorporated and sauce becomes silky and smooth. Use a ladle to push mango and ginger root firmly through a fine strainer (or chinois), extracting maximum flavors, into the sauce, and further season with the cilantro and a pinch of cayenne. Keep sauce warm.