



Grilling the shrimp whole allows all the fat contained in the heads to enhance the flavor of the shrimp. Serve these potato cakes with any of your favorite grilled entrées.

# Grilled Shrimp on a Gorgonzola Potato Cake

## WITH HORSERADISH SAUCE

### GORGONZOLA POTATO CAKES

- 1 (11-ounce) baking potato
- 1½ ounces Gorgonzola cheese, crumbled
- 2 green onion bulbs, thinly sliced
- 1 tablespoon chopped flat-leaf parsley
- Kosher salt and pepper to taste
- 1 egg yolk, lightly beaten
- ½ cup all-purpose flour
- 5 tablespoons canola oil

**Yield:** 4 potato cakes

### HORSERADISH SAUCE

- 1 cup cream
- 1 tablespoon prepared horseradish
- Pinch of kosher salt, or to taste
- Pinch of pepper, or to taste
- Lemon juice

**Yield:** ⅔ cup

### GORGONZOLA POTATO CAKES

Combine the potato in a saucepan with enough water to cover by 1 inch. Bring to a boil and then reduce the heat. Simmer for 25 to 30 minutes or until the potato is easily pierced with a paring knife; drain. Cool slightly and remove the skin. Break the potato into small pieces in a bowl using a fork. Mix in the cheese, green onions and parsley. Season with salt and pepper and mix gently using a spatula. Taste and adjust the seasoning if needed and then fold in the egg yolk.

Divide the potato mixture into four equal portions and shape each portion into a cake ¾ inch thick and 2½ inches across. Chill for 1 hour or longer to make handling easier. Lightly season the cakes with salt and pepper and coat with the flour, shaking off any excess.

Heat a 10-inch sauté pan over medium heat until hot and then add the canola oil. Heat until the oil is shimmering. Add the cakes to the hot oil. Cook for 1 minute and then shake the sauté pan gently. Lightly press down on the tops of the cakes with a spatula to ensure even browning and cook for 1 to 2 minutes longer or until golden brown. Carefully turn the cakes using a spatula and cook for 2 to 3 minutes longer or until golden brown, pressing down on the tops to ensure even browning. Drain on paper towels.

### HORSERADISH SAUCE

Whisk the cream, horseradish, a pinch of salt and a pinch of pepper in a small saucepan until combined. Bring to a simmer and simmer for about 25 minutes or until the sauce is reduced and thickened, stirring occasionally to prevent the sauce from sticking and adjusting the heat as needed to maintain a simmer. The color will be darker.

Pour the sauce into a blender and purée until smooth. Wipe out the saucepan. Strain the sauce through a chinois and return to the saucepan. Season to taste with lemon juice, salt and pepper.

## GRILLED SHRIMP

Preheat the grill on high. Peel, devein and remove the antennas from the shrimp, leaving the heads on. Toss the shrimp with 1 teaspoon canola oil in a bowl until coated and season lightly with salt and pepper.

Reduce the heat on the grill to medium and coat the grill rack with canola oil. Place the shrimp on the grill rack and grill for 2 minutes. Turn the shrimp and grill for 1½ to 2 minutes longer or just until cooked through. Serve immediately.

## ASSEMBLY

Reheat the cakes in a 200-degree oven. Prepare the sauce and keep warm over very low heat. Grill the shrimp. Arrange one cake in the center of each of four heated plates. Stack three grilled shrimp on top of each cake and drizzle the desired amount of sauce around each cake. Garnish with the chives and serve immediately.

Serves 4

*Chef's Note:* Request ten- to twelve-count shrimp when shopping for this recipe, which means that there will be an average of ten to twelve shrimp per pound in this particular size. Because all the shrimp's fat is located in the head you will want to purchase the shrimp with heads on and cook them this way. The flavor difference between cooking shrimp with and without the heads is like night and day.

Photograph for this recipe on page 62.



## GRILLED SHRIMP

12 (10- to 12-count) shrimp with heads (about 1 pound)

1 teaspoon canola oil

Kosher salt and pepper to taste

Canola oil for coating

**Yield: 12 shrimp**

## ASSEMBLY

1 teaspoon finely minced chives  
for garnish

