

## Roasted Shrimp with Tarragon Aioli

*Toast your favorite nurses with champagne and pass around a platter of these delicious shrimp. Enjoy!*

Serves 12 as an appetizer or 6 for dinner



Extra virgin olive oil  
2 cloves garlic, minced and divided  
1/2 teaspoon paprika  
1/2 cup mayonnaise  
1 teaspoon Dijon mustard  
1 tablespoon finely chopped fresh tarragon  
Grated zest and juice of 1 lemon  
Sea salt and freshly ground pepper to taste  
2 pounds extra-large (22-25 per pound) shrimp

Make the Tarragon Aioli: Put 1/4 cup olive oil, 1 clove minced garlic and the paprika in a small saucepan and cook over low heat until the garlic is fragrant, 3-5 minutes. Remove from the heat and cool for 10 minutes.

Put the mayonnaise, mustard, oil and garlic in a small bowl, add the tarragon and half the lemon juice and zest and whisk to combine. Season the aioli with salt and pepper, whisk again and let sit for about 20 minutes to mix and meld the flavors. (Can be made ahead, covered and stored in the refrigerator. Remove from the refrigerator about 30 minutes before serving.)

Prepare the Shrimp: Put the shrimp in a large bowl, sprinkle with the remaining garlic and lemon zest and toss to combine. Drizzle with enough olive oil to lightly coat and remaining lemon juice, toss again. Let the shrimp marinade for about 10 minutes.

Preheat the oven to 450 degrees. Lightly coat 2 rimmed baking sheets with olive oil.

Place the shrimp on the baking sheets in a single layer and roast at 450 degrees for 5 minutes or until the shrimp are cooked through and opaque. Don't overcook.

Serve immediately or at room temperature with Tarragon Aioli.

*On warm, sunny evenings, cook the shrimp on the barbie. Heat the grill to medium-high. Thread the shrimp onto wooden skewers which have been soaked in water for at least 30 minutes or toss them in a grill basket. Grill the shrimp, turning once, until opaque, 1-2 minutes per side.*