

FOOD & WINE

INSPIRATION SERVED DAILY



© Christina Holmes

Grilled Shrimp with Miso Butter

CONTRIBUTED BY [JAMIE BISSONNETTE](#)

ACTIVE:

• FAST

TOTAL TIME: 30 MIN

SERVINGS: 4

“I love mixing miso and butter together,” says Jamie Bissonnette. “If you spread that miso-flavored butter on toast, people always love it and ask, ‘What is this?’” Bissonnette also transforms the butter into a sauce for grilled shrimp. Pickled mustard seeds, scooped out from the brine in a pickle jar, add tang and crunch.

1 stick unsalted butter, softened

2 tablespoons white miso

1/2 teaspoon finely grated lemon zest

1 tablespoon fresh lemon juice

1 tablespoon thinly sliced scallion, plus more for garnish

1 pound shelled and deveined large shrimp

2 tablespoons canola oil

1 large garlic clove, minced

1 teaspoon Korean chile powder (*gochugaru*) or other chile powder

1 teaspoon kosher salt

1 1/2 teaspoons pickled mustard seeds in brine, from a jar of pickles

1. In a food processor, combine the butter with the miso, lemon zest and lemon juice and puree until smooth. Add the 1 tablespoon of scallion and pulse just until incorporated. Scrape the miso butter into a large bowl and set aside.

2. In another large bowl, toss the shrimp with the oil, garlic, chile powder and salt and let stand for 10 minutes.

3. Light a grill or preheat a grill pan. Grill the shrimp over high heat, turning once, until just cooked through, about 4 minutes. Immediately add the shrimp to the miso butter and toss until well coated. Garnish the shrimp with scallions and the pickled mustard seeds and brine and serve.

MAKE AHEAD

The miso butter can be refrigerated in an airtight container for up to 3 days or frozen for up to 1 month.

SERVE WITH

Grilled scallions and steamed white or brown rice.

SUGGESTED PAIRING

These intensely flavorful grilled shrimp call for a full-bodied white wine with good acidity, like a Verdejo from Spain's Rueda region.

