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Jalapeño-Lime Shrimp

Dallas chef Dean Fearing, the genius in the kitchen at the Mansion on Turtle Creek, inspired this fiery Southwestern Shrimp treat. It's as classic a combo as Carolina pork and vinegar.

Jalapeño-Lime Marinade:

1/3 cup pickled jalapeño slices
1/4 cup pickling liquid from jar or can of pickled jalapeños
Juice of 2 limes
1/4 cup unrefined corn oil, preferably, or other vegetable oil
3 tablespoons minced cilantro
4 scallions, sliced
3 garlic cloves, minced
1 pound large shrimp (24 to 30 shrimp)

Jalapeño-Lime Mop:

Remaining Jalapeño-Lime Marinade
1/2 cup seafood or chicken stock
Juice of 1 lime
Slices of fresh red jalapeño or other red chile, for garnish (optional)

1. Puree the marinade ingredients in a food processor or blender.
2. Peel the shrimp, leaving the tails on. Clean the shrimp and, if desired, devein them. Place the shrimp in a shallow, non-reactive dish or plastic bag. Pour the marinade over the shrimp and let the shrimp marinate at room temperature for 30 to 40 minutes.
3. Prepare the smoker for barbecuing, bringing the temperature to 180°F to 200°F.
4. Drain the shrimp from the marinade, pouring the marinade into a saucepan. Add the stock and additional lime juice to the remaining marinade for the mop. Bring the liquid to a vigorous boil over high heat and boil for several minutes. Keep the mop warm over low heat.
5. Place the shrimp on a small grill rack and baste liberally with the mop. Transfer the shrimp to the smoker and place as far from the fire as possible. The shrimp should cook in approximately 25 minutes, but watch them carefully. They are ready when opaque, slightly firm, and lightly pink on the exterior. Remove the shrimp from the smoker and mop them heavily again. Place the shrimp on a platter, scatter the red jalapeños over them, if you wish, and serve.