

NYBG

EDIBLE ACADEMY JUNETEENTH WEEKEND CULINARY RECIPES

MOQUECA DE CAMARÃO

by Scott Barton, Professor, NYU Steinhart
Serves 6–8

Ingredients

- 2 lbs. of frozen shrimp (16–20 shrimp), shelled and cleaned
- 3 cloves garlic, minced
- 4 tablespoons lime juice
- Salt

Contingent on how you plan to serve this dish, the shrimp can be left whole, or cut into large pieces. Place cleaned shrimp in a bowl add the minced garlic and lime juice so that the pieces are well coated. Sprinkle generously all over with salt. Reserve chilled for 2 hours. *If you cut them up, reduce the time to marinate in lime juice from 2 hours to 30–45 minutes.

- 2 tablespoons Olive Oil
- 1 cup Medium Spanish Onion, chopped or sliced
- 4 scallions, chopped
- 1 small Red Bell Pepper, seeded and diced
- 2 Cubanelle or Frying Peppers, seeded and diced
- 2 cups coarsely chopped underripe/ripe mix of tomatoes
- 1–2 Pimenta de Cheiro, Malaguetas; or Serranos
- 1 large bunches of cilantro, chopped, save half for garnish
- Freshly made coconut milk, or 1 14-ounce can coconut milk
- Lime Juice to taste
- 2 tablespoons Extra Virgin Olive Oil
- 2 tablespoons Dendê palm oil
- Salt



Instructions

Place a large covered non-reactive rondeau or Dutch Oven over medium heat. Add olive oil to the pan. Add the chopped onion and cook a few minutes until softened. Add the bell pepper and chilies. Season with salt to taste. Cook for a few minutes longer, until the bell pepper begins to soften. Stir in the chopped tomatoes and onion greens. Bring to a simmer and cook for 5 minutes, uncovered. Stir in the chopped cilantro.

Remove half of the vegetables. Arrange the shrimp pieces on the vegetables. Sprinkle with salt. Add back removed vegetables, covering the shrimp. Pour coconut milk over the shrimp and vegetables.

Bring to a boil, reduce the heat, and let simmer rapidly until the shrimp is just barely cooked through, 5–7 minutes depending upon the thickness of the shrimp. Add the remaining olive oil and dendê palm oil. Allowing the oils to emulsify into the sauce base. Taste and adjust seasonings, adding lime juice and salt as desired.