

Curried Minted Grilled Shrimp with Caramelized Coconut Glaze

Here's a two-for-the-price-of-one sort of recipe: the marinade, sharp and sweet with red curry and coconut milk, makes for tasty, mildly spicy grilled shrimp. Simmer the marinade down, though, and the coconut milk caramelizes, making a pleasingly sticky glaze that's fancy and beautiful but not actually messy. This dish is great for a party; because you brush the sauce right onto the shellfish, it also travels quite well.

You'll need about 3 dozen small (4" or 6") skewers; be sure to soak them in water for about 30 minutes before threading the shrimp on, to avoid burning.

TIME: 45 minutes active time, plus marinating

MAKES: About 3 dozen skewers

2 tablespoons roasted red curry paste

1 (15-ounce) can coconut milk

2 pounds shrimp (16-20 per pound size), peeled and deveined, tails removed

6 kaffir lime leaves

1/4 cup loosely packed chopped cilantro

1/4 cup loosely packed chopped fresh mint, plus 1 tablespoon finely chopped mint

3 dozen small (4" or 6") skewers

Vegetable or olive oil, for the grill

Pinch salt

1 tablespoon honey

Place the curry paste in a large mixing bowl. Add about a quarter of the coconut milk, and whisk until blended. Add the remaining coconut milk, whisk again, then add the shrimp, lime leaves, cilantro, and 1/4 cup chopped mint. Stir to coat and refrigerate, covered, at least 1 hour and up to 6 hours.

Preheat a gas or charcoal grill to medium-high heat. While the grill heats, thread 2 shrimp on each skewer, so each skewer goes through each shrimp twice, reserving the marinade in the bowl as you work. Lightly oil the grill and cook the shrimp in batches for 2 to 3 minutes per side, until just pink and slightly charred.

While the shrimp cook, transfer the remaining marinade to a small saucepan. Bring to a boil and cook for 5 to 10 minutes, stirring occasionally, until the sauce reduces to about a cup of liquid and darkens as the coconut milk caramelizes. Stir in a pinch of salt and the honey, then strain the sauce (through a fine mesh strainer) into a bowl. When the shrimp are done, brush the sauce onto the shrimp on both sides. Sprinkle the shrimp with the remaining tablespoon of mint, and serve warm or at room temperature, with extra sauce on the side, if desired.