

# Grilled Shrimp with Oregano and Lemon

*The sauce for this shrimp is a simple version of Italy's salmoriglio, typically made with lemon and herbs in a mortar. The sauce is also delicious spooned over grilled swordfish or any other meaty fish.*

## Ingredients:

1/2 cup salted capers, rinsed, soaked for 1 hour, and drained  
1/2 cup oregano leaves  
1 garlic clove, minced  
3/4 cup extra-virgin olive oil, divided  
1 teaspoon finely grated lemon zest

3 tablespoons freshly squeezed lemon juice  
Freshly ground black pepper  
2 1/2 pounds large shrimp, shelled and deveined  
Kosher salt  
Crusty bread, for serving

## Directions:

On a cutting board, finely chop the drained capers with the oregano leaves and garlic. Transfer the mixture to a bowl and stir in 1/2 cup plus 2 tablespoons of the olive oil, along with the lemon zest and lemon juice. Season the sauce with pepper. Light a grill. In a large bowl, toss the shrimp with the remaining 2 tablespoons of olive oil and season lightly with salt and pepper. Thread the shrimp onto metal skewers and grill over high heat, turning once, until the shrimp are lightly charred and cooked through, about 3 minutes per side. Remove the shrimp from the skewers and transfer them to a platter. Spoon the sauce on top and serve with crusty bread.

Make ahead: The sauce can be refrigerated overnight. Bring it to room temperature before serving.

