

Our State eats

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Spicy Shrimp

- 1½ pounds medium shrimp, peeled and deveined**
- ¼ teaspoon Kosher salt**
- 1 teaspoon sugar**
- 1 tablespoon chili powder**
- ½ teaspoon ground cumin**
- ½ teaspoon ground coriander**
- ½ teaspoon dried oregano**
- 1½ tablespoons extra-virgin olive oil, divided**
- Lime wedges**

Sprinkle shrimp with salt. Combine sugar, chili powder, cumin, coriander, and oregano. Coat the shrimp with the spice mixture. Heat a teaspoon of oil in a large, non-stick skillet over medium-high heat. Add half of shrimp and sauté several minutes until done. Do not crowd skillet. Remove shrimp; add another teaspoon of oil and remaining shrimp. Place shrimp on a platter and serve with lime wedges.



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