

## SHRIMP SCAMPI WITH CURRY MANGO BUTTER

### CURRY MANGO BUTTER

2 T. olive oil  
¼ c. onion, finely chopped  
2 T. yellow curry powder  
1 t. ancho chili powder (or high quality chili powder)  
1 mango, peel, pit, and puree  
2 T. fresh lime juice  
2 sticks unsalted butter, softened  
Kosher salt  
Ground black pepper  
ground corianda

Heat olive oil in a small saucepan over medium heat. Cook onion until softened, 4 to 5 minutes. Add curry and ancho powder. Lower heat, cook 5 minutes, stir constantly. Add mango puree and lime juice, cook 15 minutes, stir often. Cool to room temperature. In a food processor combine mango mixture and butter. Process until smooth. Season with salt and pepper.

Place a sheet of parchment or wax paper on work surface. Form the butter into a roll about 1" in diameter. Place it at the long side of the paper leaving a 1" border. Roll the paper enclosing the butter. Refrigerate 30 minutes (or up to 3 days). (Can also be frozen.)

### SHRIMP SCAMPI

1 lb. large scampi, tails on, shell, devein  
olive oil for brushing  
Kosher salt  
ground black pepper

Preheat grill or grill pan to high. Brush scampi with olive oil and season with salt and pepper. Grill until cooked, 2 to 3 minutes per side (depending on shrimp size). Place shrimp on serving platter and top with slices of Curry Mango Butter.