



**Smoulder Spice Grinder -
Elements Of Spice By Kalk Bay**

This special combination of seasonings not only has incredible taste, but it is a delightful complement to fresh vegetables, crackers, baked potatoes, seafood or pasta salad, or use dry as a seasoning.



Ingredients

Serves 2

- ◆ 6 – 7 large shrimp
- ◆ Several grindings of Smoulder
- ◆ 1 plum tomato, sliced into 6 or 7 slices
- ◆ 2 tsp. olive oil
- ◆ 2 tsp. unsalted butter
- ◆ 3 Tbs. dry vermouth
- ◆ Sea salt – optional
- ◆ Sorrel sauce – optional

Instructions

1. Wash and dry shrimp and season liberally with grindings of Smoulder on one side. Season the sliced tomatoes with Smoulder as well.
 2. Warm the olive oil in a small skillet. Turn heat to medium high and add the unsalted butter. When the sizzling ceases, add the shrimp and tomatoes, seasoned side down. Cook for 2 minutes.
 3. Lightly salt the top side, while the seasoned side is cooking. Turn the shrimp and tomatoes over and add the vermouth. Cook for another 2 minutes.
 4. Remove the shrimp when just no longer pink and divide on two plates. Remove the tomatoes and add to your shrimp. Let the sauce simmer a minutes longer, then pour over the shrimp and tomatoes.
- * Optional: Top with a little sorrel sauce and serve or garnish with fresh chopped Italian parsley.

Notes
