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Recipe: Pan-Roasted Shrimp with East Indian Spices

by JBF Editors on March 06, 2012



PHOTO BY MIRA ZAKI

Recipe for Pan-Roasted Shrimp with East Indian Spices

At his Beard House dinner, Uttam Singh Rawat of **Mehndi** in Morristown, New Jersey, served these Thai bird's-eye chile-spiced shrimp as an hors d'oeuvre, but they make for a hearty main course when served over rice—and the whole dish comes together in under an hour. [Get the recipe here.](#)

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