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# Chive Infused Shrimp with Chile-Lemongrass Dipping Sauce

## Description

This versatile herb infused oil will enhance your cooking in endless ways – drizzle over grilled bread, add to marinades, salad dressings, sauté anything... there are so many possibilities! This recipe also includes a dipping sauce that works wonderfully with chicken, pork or beef.

Total time: 45 min   Yield: 4 Servings

## Ingredients

2 cup fresh chives (chopped; onion or garlic chives work wonderfully)  
1 cup extra virgin olive oil  
salt  
3 Tbsp lemongrass (white part only; finely chopped)  
3 Tbsp fresh lime or lemon juice  
3 Tbsp scallion (finely chopped)  
2 Tbsp cilantro (chopped)  
1 clove garlic (minced)  
1 Tbsp Asian fish sauce  
1 1/2 tsp shoyu (soy sauce)  
1 tsp light brown sugar  
2 tsp Sriracha or garlic chile sauce (optional)  
2 lb tail on U13 prawns or shrimp (shelled, deveined, and butterflied)  
1 Tbsp fresh ginger (minced)  
1 large clove garlic (minced)  
3 Tbsp chive oil  
fresh ground black pepper

Prep Time: 45 min   Total Time: 45 min

## Instructions

For the chive oil, combine the 2 cups chopped fresh chives, 1 cup extra virgin olive oil, and 1 teaspoon salt and process/blend for about 20 seconds – then run through cheesecloth or fine mesh over a bowl. Discard solids and store oil in a jar in the refrigerator, it will keep for two weeks.

For the chile-lemongrass dipping sauce, combine the lemongrass, lime juice, scallions, cilantro, 1 minced garlic clove, Asian fish sauce, shoyu and light brown sugar in a small bowl. If you like spice, add Sriracha or garlic chile sauce.

It's very important to use extra jumbo size shrimp for this recipe – if you can find white shrimp, the end

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result will closely resemble lobster! Toss the shrimp with the chive oil, ginger and garlic, then salt and pepper. Time to grill! The most important thing is to cook the shrimp until just done – butterflying the shrimp make it easy to grill each side and closely watch for the first hint of pink. If possible, have a warm serving dish to set the shrimp on, serve immediately with the dipping sauce and watch those shrimp fly off the platter!

**Recipe brought to you by:**

Chef Michi Holland

**Source:**

Chef Michi Watarai