

SAUTEED SHRIMP WITH LEMON-CAPER DRESSING

(adapted from *The New York Times*)

4 tablespoons olive oil, divided
¼ cup lemon juice
2 very thin slices of lemon, deseeded and coarsely chopped
2 tablespoons coarsely chopped dill
1 tablespoon capers or more, coarsely chopped
1 pound large shrimp, peeled and deveined
Kosher salt

to brine the shrimp (optional, but recommended)

1 qt water
1 /4 cup Kosher salt
squeeze of lemon juice

Brine the shrimp by soaking in the solution for 30 to 45 minutes. Drain, rinse lightly and pat dry with a paper towel. Reserve.

In a large bowl, whisk together 3 tablespoons olive oil with the lemon juice, chopped lemon, dill, and capers; set aside.

Heat the remaining 1 tablespoon olive oil in a medium skillet over medium. Add the shrimp and cook, stirring occasionally, until pink and lightly browned on the edges, 3 to 4 minutes.

Transfer the shrimp to the bowl with the lemon dressing and toss to coat. The shrimp can be served right away, over pasta, rice, or any side dish you desire.