

## **Shrimp, Hot Pepper** – Bon Appetit, May, 2006

2 cups water  
4 Scotch bonnet chilies or habanero chilies, halved  
3 green onions, coarsely chopped  
3 large fresh thyme sprigs  
3 garlic cloves, peeled, crushed  
2 Tablespoons salt  
1 bay leaf  
1½ teaspoons whole allspice  
1 pound uncooked large shrimp, unpeeled

Combine water, chilies, green onions, thyme, crushed garlic, salt, bay leaf, and allspice in a heavy large saucepan. Bring to a boil. Reduce heat; cover and simmer 10 minutes to blend flavors.

Add shrimp and bring to a boil. Remove pan from heat. Let stand until cooked through, about 20 minutes.

Drain, discarding liquid. Transfer shrimp to bowl and serve warm or at room temperature, allowing diners to peel their own shrimp.