

## Grilled Shrimp with Orange Aioli

ACTIVE: 30 MIN; TOTAL: 1 HR 30 MIN

6 SERVINGS

Three simple ingredients in this creamy aioli—orange, honey and garlic—evoke the flavors of Provence.

### SHRIMP

**2 pounds large shrimp, shelled and deveined**

**¼ cup extra-virgin olive oil**

**1 tablespoon fresh orange juice**

**2 garlic cloves, very finely chopped**

**Freshly ground pepper**

### AIOLI

**1½ cups mayonnaise**

**3 tablespoons fresh orange juice**

**2 teaspoons finely grated orange zest**

**2 teaspoons honey**

**1 garlic clove, very finely chopped**

### Kosher salt

**1. MARINATE THE SHRIMP:** In a medium bowl, toss the shrimp with the olive oil, orange juice, garlic and a generous pinch of pepper. Cover and refrigerate the shrimp for 1 hour or overnight.

**2. MAKE THE AIOLI:** Meanwhile, in a medium bowl, whisk the mayonnaise with the orange juice, orange zest, honey and garlic; season with salt.

**3. Light a grill or preheat a grill pan.** Thread the shrimp onto 6 pairs of bamboo skewers and season with salt. Grill the shrimp over high heat, turning occasionally, until lightly charred and cooked through, 5 to 6 minutes. Transfer the shrimp skewers to plates and serve with the aioli.

**MAKE AHEAD** The aioli can be refrigerated for up to 2 days.