



## Spanish Shrimp and Chorizo Skewers with Especial Couscous

½ cup extra virgin olive oil  
2 tbl. hot pepper sauce  
2 cloves garlic, finely chopped  
Juice of 1 lemon, plus 2 tsp. grated peel  
2 tsp. sweet smoked paprika  
16 jumbo shrimp, peeled and deveined with tail left on  
¾ pound chorizo sausage, casing removed, cut on an angle into 12 slices  
2 cups chicken broth  
1 cup frozen peas  
4 scallions, finely chopped  
2 pinches saffron threads or 1½ tsp. turmeric  
2 cups couscous  
½ cup finely chopped cilantro  
¼ cup sliced almonds, toasted  
¼ cup green olives w/pimento, chopped

1. Preheat a grill or grill pan to medium-high. In a medium bowl, combine 3 tbl. olive oil, the hot sauce, garlic, lemon juice and paprika. Add the shrimp and toss to coat; let marinate for 10 minutes. Thread 4 shrimp and 3 chorizo slices on each of 4 skewers, nestling the sausage in the curve of the shrimp. Grill, turning once, until the shrimp are opaque, 7-8 minutes.
2. In a medium saucepan, bring the chicken broth, peas, scallions, lemon peel, saffron and remaining 1 tbl. olive oil to a boil. Stir in the couscous, cover and turn off the heat; let stand for 5 minutes. Stir in the cilantro, almonds and olives.
3. Divide the couscous among 4 plates and serve with the shrimp and chorizo.

Serves 4

Pair this recipe with any [Peachy Canyon Winery](#) Zinfandel. Lori's favorite is the 2006 Old School House Zinfandel.

Recipe found in [Everyday with Rachael Ray Magazine](#) June/July 2008