

# Butter-Poached Shrimp With Dill Mayonnaise

By **Melissa Clark**

Updated Oct. 12, 2023

**Total Time** 20 minutes

**Prep Time** 10 minutes

**Cook Time** 10 minutes

**Rating** ★★☆☆☆ (166)



James Ransom for The New York Times. Food Stylist: Barrett Washburne.

Poaching shrimp in a combination of butter, lemon juice and white wine gives them a bright, tangy flavor and plump, succulent texture, and it takes only about five minutes. Served in bowls with a little of their broth and a dollop of dill-speckled mayonnaise, they're rich and soupy, perfect with a hunk of crusty bread on the side to mop up every last drop.

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## INGREDIENTS

**Yield:** 3 to 4 servings

### FOR THE SHRIMP

2 teaspoons whole coriander seeds

4 tablespoons unsalted butter

½ cup dry white wine, plus more if needed

1 pound shelled large shrimp

Juice of ½ lemon

Pinch of fine sea or table salt

### FOR THE DILL MAYONNAISE

¼ teaspoon finely grated lemon zest

Juice of ½ lemon, plus more to taste

¼ cup chopped fresh dill, plus more for garnish

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## PREPARATION

### Step 1

Using a mortar and pestle or a cutting board and the flat side of a knife, crack the coriander seeds. Add to a large dry saucepan over medium heat and toast for 1 minute, or until fragrant.

### Step 2

Add butter and wine to the coriander in the pan, and swirl until butter has melted, about 2 to 3 minutes.

### Step 3

Add shrimp, lemon juice and pinch of salt. The liquid should come about halfway up the sides of the shrimp. If needed, add a splash more wine to the pan.

### Step 4

Gently poach shrimp for 2 minutes, then flip. Poach for another 1 to 2 minutes, or until they turn pink and are just cooked through.

½ cup mayonnaise

¼ teaspoon fine sea or table salt

#### **Step 5**

While shrimp are poaching, make the dill mayonnaise: In a small bowl, whisk together lemon zest and juice, dill, mayonnaise and salt. Taste, and add more salt and lemon juice if needed.

#### **Step 6**

Pour shrimp and all of their juices into a shallow bowl, and top with dollops of dill mayonnaise. Garnish with dill fronds and serve.