

# **SHRIMP KELAGUEN**

*I ate shrimp kelaguen once, a very long time ago. For the most part, I would bypass shrimp kelaguen simply because there were always so many other choices at a Chamorro party. Chicken kelaguen, crab kelaguen, and kelaguen binâdo were my primary selections for this yummy lemon dish.*

*I called my dad because he and my mom always made shrimp kelaguen while I was growing up. He advised to de-vein and de-tâki the shrimp (remove the shrimp poop). Rinse it good. Most importantly, he stated, "When you make shrimp kelaguen, SMASH THE SHRIMP with the bottom of a heavy cup." I heeded his teachings and OMG, my shrimp kelaguen, mind you this was the first time I EVER made it, was the bomb! Even my brother, Jun, thought it was "very good kelaguen"....he commented several times about how good it was. Well, a praise about my food, from my brother, a better cook than myself..... I did well!*

*Below is my recipe, courtesy the teachings of my dad.*

## **INGREDIENTS**

### Set 1

2 lbs. frozen, uncooked, headless shrimp, with shell on  
(this yielded 3 ¼ cups of smashed shrimp)

### Set 2

1 t. salt  
2.5 t. lemon powder  
½ c. finely diced, yellow onions  
1 c. freshly grated coconut  
¾ c. fresh lemon juice (3-4 medium to large lemons)  
hot pepper to taste

*Tools: flat-bottomed, heavy cup, colander, medium bowl, small plate*

## **DIRECTIONS**

1. Pour shrimp into colander and rinse under cool water.
2. Peel off shells and clean tâki (*poop*) on the outer curve of shrimp. Rinse as you do this.
3. De-vein shrimp on the inner (*concave*) curve and remove the tail (*where the "dâggan" of the shrimp is....there is a clump of tâki in there*). Rinse as you do this.
4. Once all the shrimp is de-veined and de-tâkied, give a final rinse under cool water. (*Some people pour boiling water over the shrimp. DON'T DO THIS. It will cook the shrimp a bit, and the shrimp will not smash as it should*).
5. Place 1-2 pieces of raw shrimp on a small plate. Smash with the bottom of a heavy cup.
6. Put all the smashed shrimp in a medium bowl.
7. Add the salt, lemon powder, and the juice of three lemons.
8. Mix thoroughly till shrimp has changed from grey to light pink. This may take a few minutes as the lemon begins to cook the shrimp.
9. Add onions, hot pepper and coconut.
10. Mix thoroughly.
11. Taste shrimp. You should taste the lemon more than the salt.
12. Add the remaining lemon juice if necessary, more salt and hot pepper if desired.
13. Kelaguen should be lemony, not salty. You should be able to taste the richness of the coconut as well.

**Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.**