

## GRILLED HERB SHRIMP SKEWERS

*Prepared in 20 minutes or less plus overnight refrigeration.*

- 3 cloves garlic, minced
- 1 medium yellow onion, minced
- ¼ cup fresh basil, minced
- ¼ cup fresh flat-leaf parsley, minced
- 1 tsp dry mustard
- 2 tsp Dijon mustard
- 2 tsp kosher salt
- Ground white pepper to taste
- ¼ cup extra-virgin olive oil
- 1 lemon, juiced
- 2 lbs jumbo shrimp, peeled and deveined

In a large bowl, combine garlic, onion, basil, parsley, mustards, kosher salt, white pepper, olive oil and lemon juice. Next, add the shrimp and allow them to marinate at room temperature for 1 hour or cover with plastic and refrigerate overnight.

Preheat oven to broil or prepare a charcoal grill with hot coals. Remember to brush the grill with oil or Spray with Pam to prevent the shrimp from sticking.

For a cocktail appetizer, skewer each shrimp on its own skewer and cook under a broiler or on a hot grill for 1½ – 2 minutes on each side.

