

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.