



Vacation Shrimp

Serves: 4



"Escape the winter blues with this refreshing and EASY way to prepare shrimp, if you decide to make these into tacos maybe a margarita is in order to pretend your south of the border!" - Chef Luke

Ingredients:

1 pound shrimp (I prefer peeled and deveined, 16-20 CT)
4-5 cloves garlic, minced
1/3 cup olive oil
2 tablespoons parsley, chopped
1 tablespoon fresh basil, chopped
2 teaspoons lemon juice
1 tablespoon tomato paste
1/2 teaspoon salt
1/2 teaspoon black pepper

Extras:

*Soak some wood skewers for about an hour prior to cooking

*Make a garlic butter by melting 1/4 cup of butter and mixing in 2-3 minced garlic cloves

Directions:

1. Just before grilling combine everything in a bowl. Add the shrimp to marinate for 30 minutes, mixing every 10 minutes.
2. Preheat your grill to 350°F.
3. Thread the shrimp on the skewers and grill 2 to 3 minutes each side. (Instant read thermometer should read 125°F, but no more than 145°F.)
4. Finish by basting with garlic butter and serve as a standalone dish or the star of the show for your shrimp tacos.

Tips for Shrimp Tacos

Here are a few basic things to have on hand:

Flour Tortillas
Sliced Avocado's
Sour Cream
Limes
Pico or salsa
Cilantro

in partnership with

Trig's