

Garlic-Skewered Shrimp
(Brenda's Kitchen, June 2009)

Easy recipe and perfect for the summer time. Serves 4-6.

Ingredients:

- 12-16 large whole cloves garlic, plus 3 large cloves garlic, minced
- 2 lb large or jumbo shrimp (prawns)
- 1/3 cup olive oil
- ¼ tomato sauce (puréed tomatoes)
- 2 tablespoons red wine vinegar
- 2 tablespoons chopped fresh basil or 1 ½ teaspoons dried basil
- ½ teaspoon salt
- ½ teaspoon cayenne pepper

Directions:

Like scallops, large shrimp grill quickly. Be careful not to overcook them.

- Drop the whole garlic cloves into a saucepan of rapidly boiling water and blanch for 3 minutes. Drain well and set aside.
- Peel and devein the shrimp. In a large bowl stir together the oil, tomato sauce, vinegar, basil, minced garlic, salt and cayenne pepper. Add the shrimp and toss to coat evenly.
- Cover and refrigerate for about 30 minutes, tossing once or twice.
- Prepare a fire in a grill. Position the oiled grill rack 4-6 inches above the fire.
- Remove the shrimp from the marinade. There will be a little bit of marinade remaining in the bowl; reserve it.
- Thread the shrimp and garlic cloves alternately onto the skewers as follows:
 - Bend each shrimp almost in half, so that the large end nearly touches the smaller tail end.
 - Insert the skewer just above the tail so that it passes through the body twice.
 - Follow each shrimp or two with a garlic clove.
- Arrange the skewers on the rack.
- Grill, turning them frequently and brushing two or three times with the reserved marinade, until the shrimp become pin, 6-8 minutes.

Wine Pairing Recommendation:

Clos LaChance Estate Viognier or White-Tufted Sunbeam Sauvignon Blanc