

SKEWERED ROSEMARY SHRIMP WITH CITRUS MINT PESTO AND GRILLED FLAT BREAD

Serves 6

Mint Pesto

- 1/2 c. pine nuts, toasted
- 3 garlic cloves, peeled
- 2 T. feta cheese
- 2 T. Parmesan cheese
- 1 T. diced jalapeño pepper
- 1/2 t. salt
- 1/2 t. ground black pepper
- 2 c. fresh mint leaves, packed
- 2 T. fresh lemon juice
- 1/3 c. extra-virgin olive oil

In a food processor, combine first 7 ingredients using the pulse method until mixture is smooth. Add mint leaves and lemon juice; process until smooth, stopping occasionally to scrape down sides of bowl. Gradually add the oil and process until the pesto is creamy.

Marinade

- 2 T. olive oil
- 2 garlic cloves, minced
- 1 T. minced fresh rosemary
- 1 T. minced fresh parsley
- 3 T. fresh lemon juice

Combine all ingredients and place in a zip-lock bag.

Shrimp

- 2 T. grapeseed oil, for the grill
- 2 lb. raw shrimp (21 to 25 count), peeled, deveined, tails left intact
- 4, 6-inch-long bamboo skewers, soaked in water for 30 minutes

Place the shrimp in the bag with the marinade and let stand for 1/2 hour.

Arrange 4 shrimp on each skewer and set on a sheet tray.

Preheat the grill to medium high and oil the grid.

Place the shrimp on the grill over direct heat and grill for about 2 minutes per side. Transfer to large serving platter and serve with the mint pesto as a dip.

Pine Nut
toasted

- in pan

* - in sheet
tray
in oven

preheat @ 350°
when put nuts
in turn oven
90.

pesto also good
- chicken
- portobello
mushrooms
- roasted
tomato