



Grilled Sherry Garlic Shrimp

Ingredients:

- 24 fresh or frozen large shrimp in shells (about 11/4 pounds)
- 1/3 cup Sweet Amber Sherry
- 2 tablespoons finely chopped Italian parsley
- 1 tablespoon minced garlic (6 cloves)
- 1 teaspoon smoked paprika
- 1/4 to 1/2 teaspoon crushed red pepper
- 1/4 teaspoon salt
- 1 lemon, quartered
- 2 tablespoons unsalted butter, melted

Directions:

Thaw shrimp, if frozen; set aside. For marinade, in a large bowl, whisk

together sherry, parsley, garlic, smoked paprika, crushed red pepper and salt, whisking until salt is dissolved. Set aside.

To butterfly the shrimp in shells, rinse and drain well. Using small kitchen shears and starting at the head, cut through the shell along the entire backside of each shrimp (do not remove the shell). Remove and discard the vein. Using a sharp paring knife, make a deep cut from head to tail, being careful not to cut all the way through the meat. Rinse; pat dry with paper towels.

Add shrimp to the marinade. Using your hands, gently lift and toss the shrimp to work the marinade into the openings, being careful to keep shells intact. Cover and marinate in the refrigerator 1 to 3 hours. Drain shrimp, discarding marinade.

If desired, cover grill grate with foil before placing fish. Coat grill grate (or foil) with cooking spray. For a gas or charcoal grill, grill shrimp and lemon pieces on the rack of a covered grill directly over medium-high heat 3 to 5 minutes or until shrimp are opaque and lemon pieces are lightly charred, turning once.

Transfer shrimp and lemon pieces to a large serving bowl. Drizzle with melted butter; toss to coat.

Serve immediately.

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