

# GARLIC SHRIMP

*skewers*



This simple recipe highlights the sweet, intense, and slightly charred taste of grilled shrimp. The technique that separates this recipe from others is grating the garlic over a fine Microplane.

Microplaning the garlic (instead of just slicing it), leads to an added depth of flavor and intensity.

## INGREDIENTS

2 lbs jumbo shrimp – shell and tail on  
(we suggest 13/15 count Argentinian Red Shrimp)  
5 tbsps olive oil  
1 tbsp soy sauce  
2 tsps sesame oil  
4 large cloves garlic  
Zest of 1 lemon  
1 tsp kosher salt  
1 tsp black pepper  
wooden skewers  
lemon wedges

## DIRECTIONS

Add the olive oil, soy sauce, and sesame oil to a large mixing bowl. Grate the garlic using a fine Microplane, and add to the olive oil mixture. Add the lemon zest, salt, and pepper. Mix the contents of the bowl and let the shrimp marinate for 1-2 hours in the refrigerator.

Prepare a medium-high gas or charcoal grill fire. Remove the shrimp from the marinade and discard the leftover marinade. Slide the shrimp onto the wooden skewers (about 4 per skewer). When the grill is ready, use long-handled tongs to put the shrimp on the cooking grates. Do not disturb the shrimp until the underside has become nicely charred with grill marks. Flip the shrimp and cook until the shrimp are just barely cooked through, about 3 minutes per side. Do not overcook the shrimp.

Serve the shrimp immediately, with lemon wedges (optional) on the side. Peel and enjoy.