

Grilled Shrimp on Rosemary Branches

Ingredients:

½ cup extra virgin olive oil

8 cloves garlic, chopped coarse

48, 16-20 count shrimp, cleaned and deveined

15, 4-5 inch long rosemary branches

Kosher salt and freshly ground black pepper to taste

½ fresh lemon

Procedure:

Preheat a clean grill to medium high heat.

Combine olive oil and garlic in a shallow dish, reserving 3 T. separately.

Add the shrimp and let marinade refrigerated for about 30 minutes.

Cut the rosemary branch ends on the diagonal to make a sharp point. Remove the shrimp from the marinade and thread 3 pieces on each of the branches.

Grill each of the shrimp skewers for about 2-3 minutes each side, brushing with the reserved marinade. Remove from the grill, season with some salt and pepper and a bit of fresh lemon juice.

Serve immediately.

Yields 16 appetizers.