

Marinated Grilled Shrimp

As I always say, shrimp has to be respected! This amazing meat has to be well prepared and cooked in order to benefit from it's flavors! Check out this amazing marinated grilled shrimp.

You'll Need:

3 cloves of minced garlic.
 $\frac{1}{3}$ cup of olive oil.
 $\frac{1}{4}$ cup of tomato sauce.
2 tbsps of red wine vinegar.
2 tbsps of chopped fresh basil.
 $\frac{1}{2}$ tsp of salt.
 $\frac{1}{4}$ tsp of cayenne pepper.
2 pounds of peeled and deveined fresh shrimp.

How to:

Mix the garlic, olive oil, tomato sauce and red wine vinegar together in a large bowl.

Season with basil, salt and cayenne pepper, mix in the shrimp until well coated.

Refrigerate covered for 30 to 60 minutes stirring once or twice.

Thread the shrimp onto skewers, piercing once near the tail and once near the head and discard the marinade.

Preheat the grill on medium heat and spray with some oil.

Cook the shrimp for 2 to 3 minutes per side and serve immediately.

Bonne Appétit!

Easy, peasy and delicious! I promise you, this will be the best shrimp you've ever tasted! Just give it a shot and you'll

thank me later.