

Marinated Blood Orange Shrimp



Jumbo shrimp cocktail marinated in blood orange, grapefruit and lemon juices, garlic and crushed red pepper.

Makes 12 Servings

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| 2c blood orange juice | 1 large red bell pepper, cored, diced |
| 1/2c lemon juice, fresh squeezed | 1 large yellow bell pepper, cored, diced |
| 1/2c ruby red grapefruit juice | 1c celery, diced |
| 4 large garlic cloves, minced | 1/2c cilantro, chopped |
| 1/4t kosher salt | 2T flat leaf parsley, chopped |
| 1t crushed red pepper | 1/4c olive oil |
| 2 pounds jumbo shrimp, thawed, peeled, deveined | lemon wedges |
| | toasted pita wedges |

Combine juices and 1/2 of the minced garlic in medium saucepan over medium~high heat. Add salt and bring to boil. Reduce juice to 1c of liquid. This should take about 15 minutes. Cool. Mix in crushed red pepper.

Combine shrimp, bell peppers, celery, onion, cilantro, parsley, olive oil and remaining garlic in large zip~lock bag. Toss with blood orange mixture and season with salt and pepper.

Seal bag and refrigerate at least 2 hours and up to 8 hours.

Prepare Ahead Tip

Marinate in zip~lock bag in refrigerator for up to 8 hours.