

# Grilled Lemon & Cilantro Shrimp



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 1/2c cilantro	4 lemons, zested and juiced	1c olive oil
1/2c flat leaf parsley	1t salt	2 pounds jumbo (U~15) raw shrimp, peeled, deveined
8 garlic cloves	1t black pepper	6 long wooden skewers

Soak wooden skewers in water for at least 30 minutes. In food processor bowl, add cilantro, flat leaf parsley, garlic, lemon zest and juice, salt and pepper. Process until smooth. With the machine running, slowly add the olive oil in a slow and steady stream until it is completely mixed.

Place shrimp in large zip~lock and pour marinade over shrimp. Refrigerate about 2 hours.

Preheat grill and spray with non~stick cooking spray. Remove skewers from water and pat dry. Remove shrimp from marinade and thread onto wooden skewers. Grill shrimp until just cooked through ~ about 2 minutes each side.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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