

Jumbo Marinated Shrimp



Makes 10 appetizer servings

1c dry white wine

1t mustard seeds

2 bay leaves

1 lemon, halved

2 pounds shrimp, 12~16 count, shelled,
deveined, tails left on

3T basil, fresh, chopped

3T dill, fresh, chopped

1T rosemary, fresh, chopped

1T tarragon, fresh, chopped

1T thyme, fresh, chopped

3 garlic cloves, minced

1T Dijon mustard

1/4c lemon juice, fresh squeezed

1c olive oil

salt and pepper

1 red bell pepper, diced

1 yellow bell pepper, diced

Combine wine, mustard seeds, bay leaves and lemon in 4~quart pan. Add water to fill pan 3/4 full. Heat to boiling. Add shrimp and cook over high heat until done 3~4 minutes. Do not overcook. Drain and cool.

Combine basil, dill, rosemary, tarragon, thyme, garlic, mustard and lemon juice in large bowl. In a very slow steady stream, whisk in olive oil and season to taste with salt and pepper. It should take 2~3 minutes to whisk in all of the oil and the dressing should be thick and creamy.

Place cooled shrimp in ziplock bag and add herbed oil. Marinated in refrigerator at least 4 hours and up to 36 hours. Serve at room temperature.

Prepare Ahead Tip

Can be refrigerated for 36 hours.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com