

Jumbo Marinated Shrimp



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Makes 10 appetizer servings

1c dry white wine	1T basil, dry	4 garlic cloves, minced
1t mustard seeds	1T dill, dry	2T Dijon mustard
2 bay leaves	1t rosemary, dry	1/2c lemon juice, fresh squeezed
2 lemons, halved	1t tarragon, dry	1/2c olive oil
2 pounds shrimp, 12~16 count, shelled, deveined, tails removed	1t thyme, dry	

Combine wine, mustard seeds, bay leaves and lemon in 4~quart pan. Add water to fill pan 3/4 full and bring to a boil. Add shrimp and cook over high heat until done 2~3 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 zip~lock bag and add herbed oil. Marinated in refrigerator at least 4 hours and up to 36 hours. Serve at room temperature.

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Debbie Spangler ~ Certified Personal Chef

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