

Shrimp Two Ways

Herb Marinated Grilled Shrimp

Ingredients:

- 3 garlic cloves, minced
- 1 medium yellow onion, small-diced
- 1/4 cup minced fresh parsley
- 1/4 cup minced fresh basil
- 1 teaspoon dry mustard
- 2 teaspoons Dijon mustard
- 2 teaspoons kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup good olive oil
- Juice of 1 lemon
- 2 pounds jumbo shrimp (16 to 20 per pound), peeled (tails left on)

Method:

- Combine the garlic, onion, parsley, basil, mustards, salt, pepper, olive oil, and lemon juice.
- Add the shrimp and allow them to marinate for 1 hour at room temperature or cover and refrigerate for up to 2 days.
- Prepare a charcoal grill with hot coals, and brush the grilling rack with oil to prevent the shrimp from sticking. (This recipe may also be adapted by broiling the shrimp.)
- Skewer the shrimp. I use 4 shrimp on a 10-inch skewer.
- Grill or broil (on a foil-lined baking sheet if broiling) shrimp for 1-1/2 minutes on each side.

Bacon Wrapped BBQ Shrimp

Ingredients:

- 20 strips bacon (about 12 ounces)
- 20 medium-large shrimp, shelled and deveined (about 1 pound)
- 1/2 cup barbecue sauce
- 1/4 cup canola oil
- 3 tablespoons lemon juice
- 1 teaspoon dijon mustard
- 3 tablespoons chopped chipotles in adobo sauce
- 1/2 teaspoon red pepper flakes
- 1/4 teaspoon cayenne pepper
- Freshly ground pepper

Method:

- Soak 5 to 8 bamboo skewers or several extra-long cocktail picks in water for about 20 minutes to keep them from burning.
- Meanwhile, cook the bacon in a large skillet until halfway done, about 4 minutes. Drain and cool on paper towels.
- Wrap a piece of bacon around the middle of each shrimp; skewer with bamboo through the point where the bacon ends meet to keep it from unraveling. If grilling and using skewers, thread 3 to 5 shrimp on each bamboo skewer. Or one shrimp on each cocktail pick.
- Puree the barbecue sauce, oil, lemon juice, mustard, chipotles, red pepper flakes, cayenne pepper and 1/4 teaspoon freshly ground pepper in a blender. Set aside half of the sauce for dipping.
- Preheat a grill, pan or broiler. Grill or broil shrimp (on a foil-lined baking sheet, if broiling) for 4 minutes, basting with the sauce once they begin to turn pink. Flip, baste again and grill or broil until just cooked through, about 3-4 more minutes. Serve with extra reserved sauce.