

Grilled Shrimp and Lemon Wedges

Total time: 25 minutes

Servings: 4

3 T. freshly squeezed lemon juice

3 T. extra virgin olive oil

1 t. grated lemon zest

2 cloves garlic minced

1 pound peeled and de-veined shrimp (26-30 count)

8-10 wooden skewers soaked for 30 minutes in water

3 lemons

Salt and pepper to taste

1. In a large bowl , whisk together the lemon juice, olive oil, lemon zest, and garlic. Add the shrimp stir to coat. Cover and refrigerate for at least 1 hour and not more than 3 hours.

2. Soak the skewers in water for about 30 minutes. Cut each lemon into 8 wedges and remove seeds. Thread the shrimp and the lemon on the skewers. Season with salt and pepper and grill until the shrimp turn pink about 1-2 minutes on each side. Serve immediately.