

Grilled Shrimp With Ginger Citrus Vinaigrette

1 large garlic clove, peeled and finely chopped
2 teaspoons finely minced jalapeno pepper, (about 1/2 of a pepper, with seeds removed)
1 tablespoon finely minced fresh ginger (about a 1 inch piece)
1/4 cup sliced scallions
2 tablespoons fresh lime juice
2 tablespoons sesame oil
1/3 cup mild extra virgin olive oil
zest of 1 orange
zest of 1 lime

1 pound 16-20 raw shrimp, shells removed and deveined

In a bowl mix the garlic, jalapeno pepper, ginger, scallions, lime juice, sesame oil, olive oil and zest from the orange and lime. Stir well and let the flavors meld in the refrigerator for several hours. Remove from refrigerator and divide in half. In one half, toss the shrimp with the vinaigrette and grill on a grill or very hot cast iron grill pan (make sure to use an exhaust, as it causes a lot of smoke.) Grill for 3-4 minutes or until opaque.

If serving individually, place on serving dish and drizzle lightly with a little of the reserved vinaigrette. Garnish with fresh orange and lime zest. If serving topped on a salad, place 4-5 on a bed of greens and drizzle with reserved vinaigrette. Do not re-use the vinaigrette from the shrimp. The shrimp may be served hot or room temperature.

Makes 3/4 cup vinaigrette.

Serves 4 with a salad or makes 16-20 individual appetizers.

Bon Appetit... Buon Appetito... Buen Apetito... Cheers... 2 Stews

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