

Grilled Marinated Shrimp

- 1 lb. fresh colossal or jumbo shrimp, peeled and deveined (depending on your preference – I like to do 3 colossal shrimp per person)
- 4 garlic cloves, minced
- ½ medium shallot, minced
- 2 scallions, chopped (add some extra for garnish if you want to get fancy)
- ½ cup olive oil
- ½ of a lemon, juiced
- 1 tablespoon fresh chopped parsley
- 1 teaspoon of fresh thyme
- 1 teaspoon of fresh rosemary
- 1 large bay leaf
- 1 ½ tablespoons of rice vinegar

In a medium bowl, combine all ingredients (except the shrimp) and whisk the marinade until well blended.

Carefully pour the marinade into a gallon Ziploc bag and add the shrimp. Seal the bag and lightly toss to coat the shrimp. Let the shrimp marinate in the refrigerator for at least an hour. I usually marinate them for about 3 - 4 hours, turning the bag occasionally.

Preheat your grill pan or grill (you can use a grill pan which is easier in the winter or your grill – its totally up to you) – get it nice and hot. Grill 4 to 8 minutes until shrimp turn pink and opaque in thickest part, turning once halfway through grilling time. Serve with a fancy garnish and your favorite dipping sauce or remoulade.