

## Citrus Marinated Grilled Shrimp



### From the Sensenig's Recipe Book

#### Ingredients

- 2 pounds Medium - Large shrimp peeled and deveined, tail-on
- 1 cup Olive oil
- 2 tablespoon Orange zest
- 2 tablespoon Lemon zest
- 2 tablespoon Lime zest
- 1/2 cup Orange Juice
- 1/2 cup Lemon juice
- 1/2 cup Lime juice
- 3 tablespoons Garlic minced
- 1/2 teaspoon Ginger grated
- 1/4 cup Parsley finely chopped
- 1/4 cup Cilantro finely chopped
- 1 teaspoon Salt
- 1/2 teaspoon Pepper

#### Preparation

In a large bowl combine the olive oil, zest and juice from oranges, lemons, and limes, minced garlic, ginger, parsley, cilantro, salt, and pepper. Whisk together.

Set 1/2 cup of the marinade to the side.

Place the shrimp into a large freezer bag, or an airtight container and pour the remaining marinade over them. Toss the shrimp to coat and seal them into the container or bag and place them in the refrigerator to marinate for 30 minutes - 1 hour.

Once the shrimp is done marinating take it out of the container, removing any excess marinade as you place the shrimp on skewers. Dispose the remaining marinade after all of the shrimp skewered (keep the small portion you set aside before marinating the shrimp).

Grill for 2-3 minutes per side or until shrimp is pink and cooked through.

Before serving drizzle the unused marinade (no raw shrimp should have touched this marinade) over the cooked shrimp.

#### Notes:

I slightly reduce the unused marinade in a sauce pan and then take off burner and add some cold butter to make a Beurre blanc sauce to drizzle over the shrimp

#### Source:

Home Made Interest