

## Shrimp in a Garlic Marinade

(From *Shellfish on the Grill*)

### Shellfish

3 lbs. shrimp, shelled and de-veined

### Marinade

1 cup imported good quality mild olive oil

6 TBS fresh lemon juice

1/2 small onion, quartered

4 large cloves garlic, quartered

1/2 tsp salt

1/2 tsp freshly ground pepper

### Drawn Butter

4 sticks unsalted butter

4 garlic cloves, peeled and mashed (optional)

1. Place plastic bag in a large bowl and fill bag with shrimp.
2. Prepare marinade: place marinade ingredients in food processor container. Process until combined and onion and garlic are chopped fine. Pour into plastic bag over shrimp and close securely. Turn bag a few times, making sure that all surfaces of shrimp touch marinade. Let sit at room temperature for 1 hour, turning occasionally.
3. Prepare drawn butter. Place glass containers in a baking dish of boiling water with a stick of butter in each. Allow 20-30 min. to melt. Let glasses remain in hot water until ready to serve. Spoon off foam from top of each glass. Leave solids undisturbed in bottom of glass. If desired, add a peeled, mashed garlic clove to each drawn butter serving. Remove garlic before serving.
4. Arrange drained shrimp in a single layer in a wire grill basket or on wooden barbecue skewers and grill 3-4 minutes on each side or until shrimp appears cooked. Serve with drawn butter.

Yield: 4 servings



## Pomegranate Martini

1/2 cup pomegranate juice

2 oz. vodka

2 oz. [Cointreau](#)

Shake with ice, pour into martini glass with a squeeze of lemon or lime juice.

