

Marinated Grilled Shrimp



Rated: ★★★★★

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Prep Time: 15 Minutes
Cook Time: 6 Minutes

Ready In: 55 Minutes
Servings: 6

"Grilled shrimp marinated in tomato sauce, red wine vinegar, basil, and cayenne pepper."

Marinated Grilled Shrimp (continued)

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INGREDIENTS:

3 cloves garlic, minced	1/2 teaspoon salt
1/3 cup olive oil	1/4 teaspoon cayenne pepper
1/4 cup tomato sauce	2 pounds fresh shrimp, peeled and deveined
2 tablespoons red wine vinegar	skewers
2 tablespoons chopped fresh basil	

DIRECTIONS:

1. In a large bowl, stir together the garlic, olive oil, tomato sauce, and red wine vinegar. Season with basil, salt, and cayenne pepper. Add shrimp to the bowl, and stir until evenly coated. Cover, and refrigerate for 30 minutes to 1 hour, stirring once or twice.
2. Preheat grill for medium heat. Thread shrimp onto skewers, piercing once near the tail

Marinated Grilled Shrimp (continued)

3 of 3

DIRECTIONS: (continued)

and once near the head. Discard marinade.

3. Lightly oil grill grate. Cook shrimp on preheated grill for 2 to 3 minutes per side, or until opaque.