



grilled shrimp skewers serves 2-4 people

Shrimp

- 12 – U-10 jumbo shrimp
- 2 T parsley, chopped
- 1 t. lemon zest
- 1 t. garlic, chopped
- 1 T salt
- 1 t black pepper

Butter-Baste

- 1 Each garlic bulb, halved
Multiple Vendors – Heirloom Farmers Markets
- 1 stick, unsalted butter
- ¼ Cup Whiskey Del Bac Dorado
Hamilton Distillers – Whiskey Del Bac
- 1 whole lemon, halved
Multiple Vendors – Heirloom Farmers Markets
- Salt and freshly cracked black pepper

Green Goddess Dressing

- 1 Cup Aioli
- 4 T parsley, chopped
- 2 t. garlic, chopped
- 2 t. lemon zest
- 4 Each white anchovy
- 2 T goat cheese
- ¼ Cup sour cream
- 2 T apple cider vinegar
- 1 T honey
Terry's Apiaries – Heirloom Farmers Markets
- Salt and freshly cracked black pepper
- 1 head red leaf lettuce
- 1-2 each radish(watermelon radish)
Multiple Vendors – Heirloom Farmers Markets

shrimp skewers: Start with a clean work area and cutting board.

Warm the grill to medium-high heat. Season the shrimp skewers with salt and pepper. Marinate with the parsley, lemon zest and garlic. Skewer using a metal skewer and lightly spray with oil.

Grill on each side, while basting with the butter, until the shrimp are cooked through, about 5-6 minutes per side.

Remove from the grill and let rest for 10 minutes covered with foil.

butter: Start with a clean work area and cutting board.

Heat in a sauce pot all ingredients until the butter is melted. Use the infused butter to baste the shrimp while cooking. You can reserve the left over butter for other uses.

salad: Start with a clean work area and cutting board.

For the Green Goddess dressing combine the first nine ingredients in a blender and puree until smooth. Toss the dressing with the red leaf lettuce and radish as desired.

Serve with the warm shrimp skewers.