

Basil Chimichurri Grilled Gulf Shrimp Skewers

Cook time: 20 min.

Serves 4

Ingredients

4 lb Gulf Shrimp 16/20, peeled and deveined, tail off
6 cup Cilantro leaves
6 cup Fresh basil leaves
6 tbsp Fresh oregano
6 Garlic whole cloves
4 Jalapeños no seeds
1/2 cup Shallot sliced
2 tbsp Cumin
6 tbsp Sherry vinegar
6 tbsp Lime juice
1 1/2 tbsp Black pepper
3/4 cup Olive oil
Salt and Pepper to taste

Directions

1. Combine cilantro, basil, oregano, garlic, jalapeños, shallots, cumin, sherry vinegar, lime juice and black pepper in a food processor. Process until a paste forms and drizzle olive oil until incorporated. Reserve 1 cup chimichurri to serve on the side.
2. Skewer each Gulf shrimp through the tail and then the head to form a "C." Place skewers in a bowl, pour remaining chimichurri marinade over and toss to coat well. Marinate for at least 30 minutes or up to 3 hours before cooking.
3. Remove Gulf shrimp from marinade and season with salt and pepper. Grill Gulf shrimp over medium-hot grill and cook for about 1 minute on each side.
4. Serve with remaining chimichurri sauce on the side.