



Grilled Marinated Shrimp

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

This shrimp marinade makes the best shrimp especially for grilling Remove from skewers and serve on a bed of pasta with sauce for a great meal

Ingredients

- - 1 cup olive oil - ¼ cup chopped fresh parsley - 1 lemon
- juiced - 2 tablespoons hot pepper sauce - 3 cloves garlic
- minced - 1 tablespoon tomato paste - 2 teaspoons dried oregano - 1 teaspoon salt - 1 teaspoon ground black pepper - 2 pounds large shrimp
- peeled and deveined with tails attached - 6 skewers

Instructions

1. Whisk olive oil
2. parsley
3. lemon juice
4. hot pepper sauce
5. garlic
6. tomato paste
7. oregano
8. salt
9. and black pepper together in a mixing bowl. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag; add shrimp
10. coat with the marinade
11. squeeze out excess air
12. and seal the bag. Marinate in the refrigerator for 2 hours. Preheat a grill to medium-low heat. Thread shrimp onto skewers
13. piercing once near the tail and once near the head. Discard marinade. Lightly oil the grill grate. Cook shrimp until opaque
14. about 5 minutes per side
15. basting frequently with reserved marinade. Pat J Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.