

# Summer Grilling - The Heat Is On!

**Food Safety Tip:** Be sure to thaw shrimp (if using frozen) before putting them in the marinade mixture. Shrimp are done when the outside is pink while the inside is white and opaque.

**Grilling Technique:** If using wooden skewers, be sure to soak them in water for at least 30 minutes before putting them on the grill to prevent burning.

## Grilled Shrimp Skewers

**Serving size: 4**

### Ingredients:

- 8 skewers
- 1/4 cup olive oil
- 1 Tbsp lemon juice
- 4 cloves garlic (minced)
- 1 tsp Italian seasoning
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 lb large shrimp (peeled and deveined)



### Directions:

To make the shrimp marinade, mix lemon juice, garlic, and seasonings together. Add in shrimp and gently stir to coat the entire shrimp. Marinate in the fridge for 20-30 minutes, and no longer than 1 hour. Pre-heat grill for roughly 15 minutes on medium-high heat. While preheating, slide shrimp onto skewers and discard rest of marinade. Put shrimp on the grill and cook for 2-3 minutes per side, until shrimp is opaque.



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