

## Grilled Marinated Shrimp



Rated: ★★★★★

Submitted By: Robbie Rice

Photo By: Deb C

Prep Time: 30 Minutes  
Cook Time: 10 Minutes

Ready In: 2 Hours 40 Minutes  
Servings: 6

"This makes the best shrimp! Remove from skewers and serve on a bed of pasta with sauce for a great meal."

### INGREDIENTS:

1 cup olive oil	2 teaspoons dried oregano
1/4 cup chopped fresh parsley	1 teaspoon salt
1 lemon, juiced	1 teaspoon ground black pepper
2 tablespoons hot pepper sauce	2 pounds large shrimp, peeled and deveined with tails attached
3 cloves garlic, minced	skewers
1 tablespoon tomato paste	

### DIRECTIONS:

1. In a mixing bowl, mix together olive oil, parsley, lemon juice, hot sauce, garlic, tomato paste, oregano, salt, and black pepper. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal, and marinate in the refrigerator for 2 hours.
2. Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.
3. Lightly oil grill grate. Cook shrimp for 5 minutes per side, or until opaque, basting frequently with reserved marinade