

recipes from George Betz

Shrimp Skewers

Ingredients

Bamboo skewers

5 ea 16/20 shrimp, peeled and deveined (per skewer)

Citrus marinade - as needed

1/2 cup black bean relish

Parsley - as needed

Method:

In a bowl place enough marinade to cover the shrimp. Toss shrimp in marinade. Skewer shrimp through the front half and tail. Place in a third pan and cover in marinade.

Cook on grill until shrimp are cooked through. Place the black bean relish on leaf lettuce in the center of an appetizer plate. Place shrimp around relish and garnish with parsley and a lime wedge.

Yield: 1 order

Shelf life: 3 days

Storage: refrigerator