



Sweet Basil Grilled Shrimp

Recipe from Joe Mishler, Executive Chef of Devon Seafood Grill

INGREDIENTS:

- ¼ cup butter, melted
- 2 ½ tablespoons olive oil
- 1 ½ lemons, juiced
- 3 tablespoons brown mustard
- ½ cup fresh basil, minced
- 3 garlic cloves, minced
- Salt and pepper, to taste
- 3 pounds fresh shrimp, peeled and deveined

DIRECTIONS:

1. In a shallow bowl, mix butter and olive oil.
2. Stir in lemon juice, mustard, basil and garlic.
3. Season with salt and pepper.
4. Add shrimp and toss to coat.
5. Cover and refrigerate for 30 to 40 minutes.
6. Thread shrimp onto skewers.
7. Cook on hot grill for 4 to 5 minutes or until done.
8. Discard marinade.

YIELD:

Serves 9