



### **Citrus Marinated Grilled Shrimp:**

(serves 4)

|                             |                                       |
|-----------------------------|---------------------------------------|
| 1lb jumbo shrimp            | 1 ½ tblsp finely chopped fresh ginger |
| Salt and pepper to taste    | 4 garlic cloves, chopped              |
| 1 lime, zested and juiced   | 1 jalapeno pepper, seeded and chopped |
| 1 orange, zested and juiced | 1 tblsp chopped fresh cilantro        |
| ¼ cup olive oil             | pinch of crushed red pepper           |

Peel and de-vein shrimp. Mix lime zest and remaining ingredients into a marinade, add shrimp and refrigerate for 30 minutes. Remove shrimp, place on skewers, than salt and pepper to taste. Grill 2-1/2 minutes on each side.