



COACH HOUSE GRILLED SHRIMP

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16 med. or lg. shrimp, peeled, deveined, tails on
1 c. dry white wine
3 shallots, chopped or 3 green onions (white part only) finely chopped
2 lg. cloves garlic, minced
2 tbsp. olive oil
2 tbsp. lemon juice
1 1/2 tbsp. Dijon mustard
10 black peppercorns, crushed
Bamboo skewers, & extra oil

Place shrimp in non-metal bowl. Combine remaining ingredients. Pour over shrimp. Refrigerate, covered 3 hours. Let stand at room temperature before grilling. Drain marinade from shrimp. Bring marinade to boil and reduce to 1/3 cup, about 10 minutes.

Place shrimp on soaked bamboo skewers. Add presoaked wood chips (if desired) to hot coals. Brush grids with oil. Grill shrimp over hot fire 3-4 minutes each side, brushing with marinade.