

Broiled Lemon-Garlic Shrimp



INGREDIENTS

- 1/3 cup* olive oil
- Grated peel of one large lemon
- 1/4 cup* lemon juice
- 1/4 cup* chopped cilantro or Italian parsley
- 1 Tbsp.* ANGOSTURA® aromatic bitters
- 2 cloves garlic, crushed
- 1 tsp.* salt (or to taste)
- 1/2 tsp.* hot pepper sauce
- 2 lbs.* large shrimp with tails on, approx. 21/25 size
- 8 (10-inch) skewers

Makes 8 servings (5 shrimp each)

METHOD

In a non-metallic bowl, combine ingredients except shrimp and skewers; stir well. Peel and devein shrimp, leaving tails on. Add to marinade and stir to coat. Cover and refrigerate 1-1/2 hours.

Heat broiler. Top a large sheet tray with a baking rack. Drain shrimp and thread on skewers; place skewers on rack. Broil 3-5 minutes or until cooked through. Serve with lemon slices, if desired.

Recipe by Rita Held