

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