

## 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