

GRILLED PROSCIUTTO-WRAPPED SHRIMP

Ingredients:

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| 24 Jumbo Shrimp, uncooked | 2 t Lemon Zest, freshly grated |
| 6 T Extra-Virgin Olive Oil | Lemon Wedges |
| 4 T Fresh Rosemary, minced | Rosemary Sprigs |
| 2 T Garlic Cloves, sliced | 1 Batch Spicy Mango Dipping Sauce |
| 1/2 t Red Pepper Flakes, crushed | Salt and Pepper to taste |
| 12 Slices (about 4 oz.) Prosciutto, paper thin and cut in strips | |

Directions:

1. Peel and de-vein the shrimp, leaving tails on.
2. In a large Ziploc bag, combine olive oil, rosemary, garlic, red pepper, lemon zest, salt, and pepper. Add shrimp and toss to coat. Let them marinate for no more than 1 hr.
3. Preheat barbecue grill (oil hot grill to prevent sticking).
4. When ready to grill, remove the shrimp from the marinade and tightly wrap each with a slice of prosciutto.
5. Place shrimp onto hot grill and cook approximately 2 to 3 on each side or until shrimp are opaque in center (cut to test). Remove from grill.