

## **Mediterranean Garlic Grilled Shrimp** **Burt Kemp**

1/4-cup light olive oil  
1/4 cup lemon juice  
3 tablespoons chopped fresh parsley  
2 tablespoon minced garlic  
2 tbs Burt's Mediterranean Blended Spices  
2 pounds shrimp, peeled and deveined



*Burt Kemp - Chef*

In a medium, non-reactive bowl, combine the olive oil, lemon juice, parsley, garlic, and Burt's Mediterranean Blended Spices. Add crushed red pepper to increase the heat. Stir in shrimp to coat. Marinate for 30 minutes or less.

Preheat grill to 375°. Remove shrimp from marinade, and thread onto skewers. Grill for about 2 to 3 minutes on each side, or until done. Be careful not to overcook the shrimp.

Can be used as an appetizer or main dish. Scallops can also be used.

Makes 6 servings.