

Quick Grilled Shrimp

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When the weather's fine and you're feeling like dining al fresco, cook light the grill and enjoy this shrimp recipe. Makes 4 servings.

Ingredients:

1 large garlic clove, minced
1 tablespoon sea salt
1 teaspoon paprika
½ teaspoon cayenne
2 tablespoons olive oil
2 teaspoons fresh lemon juice
1 ½ lb large shrimp, peeled, deveined, rinsed, and drained
Freshly sliced lemons, for garnish

Directions:

1. In a medium bowl, mix garlic, salt, paprika, and cayenne. Add oil and lemon juice; mix to form a paste. Add shrimp, cover, and marinate for 2 hours.
2. Preheat grill to high heat. Remove shrimp from marinade and place on grill; cook 2 minutes per side, until shrimp turn pink. Serve as an appetizer, garnished with plenty of fresh lemon slices.