

# KENNEDY★HAHN

## APPLIANCE

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### ★★★ Basil Grilled Shrimp Skewers ★★★

*Courtesy of Abbey Steffen*

*Chef, Vince Lombardi's Steakhouse: Radisson Paper Valley Hotel, Appleton, Wisconsin*

#### **Ingredients:**

- 1 ounce fresh basil leaves
- 1 cup unseasoned rice wine vinegar
- 3/4 cup olive oil
- 3/4 cup canola oil
- 3/4 cup orange juice
- 2 to 3 whole garlic cloves, peeled
- 4 to 6 shakes Tabasco sauce
- 1 to 2 cups granulated sugar (enough to cut the vinegar)
- Raw shrimp
- Skewers (If wooden, be sure to soak in water before use.)

Place basil, garlic, vinegar, and orange juice in blender and liquefy. While blender is on, add oils, sugar and Tabasco. Adjust flavoring as needed. Refrigerate.

Place shrimp in marinade and allow to sit for at least 30 minutes before cooking. Remove shrimp from marinade and place on skewers.

Grill shrimp until fully cooked.

