

Recipe for Lemony Pesto-Shrimp Skewers

I'm going to be very general here and provide a basic formula rather than a traditional recipe with specific quantities. Since I made so many different kebabs, your own hunger quotient and the other dishes you'll be serving will definitely factor in to how many shrimp you'll want to buy.

1 to 2 pounds large raw shrimp
olive oil and lemon/lime juice (I used roughly a 2:1 ratio)
1-2 cloves minced garlic and a spoonful or two of minced cilantro, if desired
salt & pepper
a little pesto sauce ([here's my recipe](#))

Soak a handful of wooden skewers for at least 30 minutes. Or plan to use metal skewers. You'll want no more than 4 shrimp per skewer so plan accordingly.

Peel and de-vein the shrimp, and place them in a ziploc bag.

Whisk together the oil, citrus juice, garlic, cilantro, and a healthy dose of salt and pepper in a measuring cup or small bowl until emulsified. Pour into the bag with the shrimp. Squeeze out as much air as you can before sealing it, shmooshing the shrimp around so the marinade coats each piece, and refrigerate for 15-30 minutes.

Preheat the grill while the shrimp bathe.

Thread 4 shrimp onto each soaked skewer. Oil the grill. Grill over medium-high heat until grill marks appear and the shrimp turn bright pink and are cooked through, about 2 to 3 minutes per side.

Remove from the grill and brush with the pesto.

Serve.

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