

## Adriatic-Style Grilled Shrimp

Time from start to finish: 1 hour

Serves 4

1½ pounds extra-large shrimp

1 small clove garlic

3 to 4 sprigs flat-leaf Italian parsley

Salt Freshly ground black pepper

1/3 cup extra-virgin olive oil

½ cup fine, dry plain bread crumbs

2 tablespoons freshly squeezed lemon juice

Skewers for grilling

1. Shell and devein the shrimp.

2. Peel and finely chop the garlic. Finely chop enough parsley leaves to measure 1 tablespoon. Place the shrimp in a large, shallow bowl with the garlic and parsley. Season with salt and pepper. Add the olive oil and bread crumbs a little at a time until the shrimp are lightly coated with the mixture. There should be just enough bread crumbs to allow the marinade to cling to the shrimp but not so much that they form a thick crust, and only as much olive oil as the crumbs will absorb. Let the shrimp marinate for 30 minutes.

3. Preheat a charcoal or gas grill until it is very hot.

4. Thread the shrimp onto the skewers. Cook the shrimp until pink, about 2 minutes on each side. After turning the skewers, sprinkle with the lemon juice. Serve at once.

Hazan Family Favorites Cookbook