

HECO's Grilled Garlic-Herb Shrimp

2 pounds large shrimp (21-25 per pound) peeled and deveined

>>Marinade:

- 2 teaspoons paprika
- 2 tablespoons fresh minced garlic
- 2 teaspoons Italian seasoning blend
- 2 tablespoons fresh lemon juice
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{2}$ teaspoon ground black pepper
- 2 teaspoons fresh basil leaves
- 1 tablespoon brown sugar, packed

In a medium bowl, whisk together marinade ingredients. Add shrimp and toss to evenly coat. Cover and refrigerate at least 2 hours, turning once.

Heat outdoor grill to medium-high. Lightly oil grill grate and place about 4 inches from heat source.

Remove shrimp from marinade, drain excess; discard marinade. Grill shrimp, turning once, until opaque in center 5-6 minutes. Serve immediately. Serves 4.

Hawaiian Electric Co. "Spice Things Up For A Special Dad With These Sizzling Dishes." Honolulu Star-Advertiser Crave Electric Kitchen 2018 Jun 13.

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>> Marinade:
2 teaspoons paprika
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1/4 cup olive oil
1/2 teaspoon ground black pepper
2 teaspoons fresh basil leaves
1 tablespoon brown sugar, packed
In a medium bowl, whisk together marinade ingredients. Add shrimp and toss to evenly coat. Cover and refrigerate at least 2 hours, turning once. (overnight)
Heat outdoor grill to medium-high. Lightly oil grill grate and place about 4 inches from heat source.
Remove shrimp from marinade, drain excess; discard marinade. Grill shrimp, turning once, until opaque in center 5-6 minutes. Serve immediately. Serves 4.
Approximate nutritional information, per serving: 350 calories, 17 g total fat, 3 g saturated fat, 365 mg cholesterol, greater than 1,600 mg sodium, 9 g carbohydrate, 1 g fiber, 4 g sugar, 40 g protein



Notes (20-Nov-2022):

- Instead of 2 teaspoons Italian seasoning blend, I use: 1 teaspoon oregano leaves (dried), $\frac{1}{4}$ teaspoon thyme leaves (dried), $\frac{1}{4}$ teaspoon parsley flakes (dried), and $\frac{1}{2}$ teaspoon crushed rosemary. Do not omit the crushed rosemary, it pairs well with the shrimp.
- I also use extra virgin olive oil and dark brown sugar.
- I chop the fresh basil leaves, I do not leave them whole.
- I marinate the shrimp overnight.
- The recipe doesn't state to but I skewer the shrimp as it's easier to flip while grilling.
- I use an indoor grill pan that is preheated, and grill the shrimp for 5 minutes on each side.

