



SHRIMP, BASIL & PROSCIUTTO BUNDLES

INGREDIENTS

- 1 pound large U-15 shrimp, peeled and deveined
- 2 tablespoons extra virgin olive oil
- 2 tablespoons lemon juice
- 1 tablespoon honey
- 2 garlic cloves, minced
- Pinch of salt
- 3 ounces thinly sliced prosciutto
- 15 basil leaves



METHOD

In a bowl, gently combine the shrimp, olive oil, lemon juice, honey, garlic, and salt and marinate for 5 minutes.

Cut the prosciutto into strips, 6 inches long by 1-1/2 inches wide. Lay out each prosciutto strip and top with a basil leaf. Place the shrimp at one end and roll up so each shrimp is wrapped in the prosciutto and basil. Insert a toothpick through the shrimp to hold together. Repeat with the remaining prosciutto, basil leaves, and shrimp.

Preheat the grill to medium-high. Coat the grill or a metal grill basket with nonstick cooking spray. Reduce the heat to medium and cook the shrimp bundles 2 to 3 minutes per side until cooked through. Serve immediately.

Yield: 4 Servings