



Cilantro Marinated Shrimp Kabobs

This recipe is easy and super tasty. I like marinating my shrimp with the skewers on so I can transfer them from the marinade to the grill with no major fuss. I find that grilling shrimp on skewers allows me more control in the cooking process and my shrimp cooks evenly. If you are using wooden skewers, make sure you soak them for at least 20 minutes before threading the shrimp. Otherwise your skewers might catch on fire.

Here is what you are going to need:

- 1 pound shelled, deveined shrimp
- 1 bunch cilantro
- 1 small white onion, quartered
- 4 garlic cloves, halved
- 1 large lemon, juiced
- 1/2 cup olive oil
- 1 tablespoon coarse salt
- Freshly ground black pepper
- Skewers

Rinse the shrimp and put it in a bowl of ice water. If you are using wooden skewers place them in the same bowl.

Place the onion, cilantro, garlic, lemon juice and coarse salt in a food processor and puree. Slowly add the olive oil until you have a smooth mixture.

Skewer the shrimp and place in a baking dish. Add the marinade and coat the skewers evenly. Cover with plastic and place in the refrigerator for at least 30 minutes.

Heat the grill for 20 minutes on high. Reduce the heat. Oil your grilling racks with a wadded paper towel soaked in olive oil. Place the skewers on the grill and cook for approximately 3 to 4 minutes, until shrimp turns pink. Flip skewers over and cook the other side.

Serve the skewers and enjoy!

