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# Spicy Grilled Shrimp

Mary A Garofalo

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

**3 cloves garlic, minced**  
**1/3 cup olive oil**  
**1/4 cup tomato sauce**  
**2 tablespoons red wine vinegar**  
**2 tablespoons fresh basil, chopped**  
**1/2 teaspoon salt**  
**1/4 teaspoon cayenne pepper**  
**2 pounds fresh jumbo shrimp, peeled and deveined**  
**skewers**

In a large bowl, stir together the garlic, olive oil, tomato sauce and red wine vinegar. Season with basil, salt and cayenne pepper.

Add the shrimp to the bowl. Stir until evenly coated.

Cover. Refrigerate for 30 to 60 minutes stirring once or twice.

Preheat the grill to medium heat.

Thread the shrimp onto the skewers, piercinjg once near the tail and once near the head. Discard the marinade.

Lightly oil the grill grate. Grill for 2 to 3 minutes per side or until opaque.

## Seafood

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*Per Serving (excluding unknown items): 669 Calories; 72g Fat (93.5% calories from fat); 2g Protein; 10g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1439mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 14 1/2 Fat; 0 Other Carbohydrates.*