



Recipes

LEMON GARLIC SHRIMP

Bamboo skewers
1/2 cup (125 mL) fresh lemon juice
1/4 cup (50 mL) dry white wine
4 cloves garlic, crushed
2 tbsp (25 mL) steak sauce

1 tbsp (15 mL) oil
2 tsp (10 mL) freshly ground pepper
1 pkg (340 g) frozen shrimp, thawed, peeled
and deveined

Soak bamboo skewers in hot water for 30 minutes. Combine remaining ingredients except shrimp in a double plastic bag. Add shrimp and squeeze bag to coat shrimp with marinade; seal bag. Let stand 20 - 30 minutes. Remove shrimp from marinade; discard marinade. Thread shrimp onto soaked skewers. Grill over medium heat on natural gas barbecue until shrimp are pink, about 3 minutes per side. Serves 4.

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