

CUBAN ADOBO SHRIMP SKEWERS



INGREDIENTS

24 each, 16/20 peeled and deveined shrimp (tail on)	½ tbsp fresh parsley, chopped
3 each cloves garlic, chopped fine	½ tbsp fresh cilantro, chopped
2 tsp salt	2 tbsp orange juice
1 tsp fresh ground black pepper	2 tbsp lime juice
½ tsp cumin, ground	2 tbsp extra virgin olive oil
½ tsp dried oregano	

DIRECTIONS

Serving Size: 6

If using wooden skewers, soak for several hours prior to usage so that they do not burn when grilling the skewers.

Chop garlic, parsley, and cilantro to a fine consistency. In a non reactive bowl, glass or stainless steel, add to the chopped garlic, parsley, cilantro, and all of the remaining ingredients. Mix well.

CARD 1 OF 2

CUBAN ADOBO SHRIMP SKEWERS (cont.)



DIRECTIONS (cont.)

Reserve 1/4 cup of the marinade for basting the skewers when you are grilling them. Combine the shrimp with the remaining marinade. Allow to marinate covered in the refrigerator for 30 minutes to one hour.

Remove the shrimp from the marinade and skewer them on the wooden skewers, 4 per skewer.

Grill on a very hot grill, 2 to 3 minutes per side. Basting once per side with reserved marinade.

Serving Ideas : This goes well with cumin and lime scented rice and seasonal grilled vegetables.

NOTES : This marinade can be used with many different proteins. For seafood marinate covered in the refrigerator for 30 minutes to one hour. For chicken marinate covered in the refrigerator for one to two hours. Finally for large cuts of beef or pork marinate covered in the refrigerator for several hours to overnight.

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