

Scampi Kabobs

Ingredients:

- 1 Lb. U-15 Shrimp, peeled, de-veined
- ½ Cup Olive Oil
- ½ Lemon, sliced very thin, half moons
- ½ Cup sliced green olives
- ¼ Cup Capers
- ¼ Cup Shallots, chopped
- 1 TB. Garlic, chopped
- 1 tsp. All Purpose Seasoning
- 1 Pack Bamboo Skewers



Directions

Place all food ingredients in a gallon Zip Loc Bag or a Vacuum Pack bag. Squeeze all the air out. Marinate in refrigerator 48 - 72 hours. Be sure to turn the bag over twice a day. To make kabobs, soak skewers submerged in water for 30 minutes. Arrange shrimp on skewers. Follow the recipe of "How to Grill a Filet of Salmon". Enjoy!!

