



Savvy Recipe of the Week

Are you in the mood for shrimp? **Shrimp Skewers with Cilantro Pesto** *Cuisine.com* just might fill the bill. Try this for a quick and easy week night meal or jazz it up on the weekend. These shrimp skewers, full of fresh flavor, make for a perfect patio dinner.

Shrimp Skewers with Cilantro Pesto

Part 1—The Shrimp

1/4 cup olive oil
1/4 cup minced garlic
1 Tbsp. red pepper flakes
1/2 tsp. paprika
Minced zest of 1 lime
Salt to taste
16 large shrimp, peeled and deveined, tails left on

Part 2—The Pesto

2 cups packed fresh cilantro
1/2 cup olive oil
2 Tbsp. heavy cream
2 Tbsp. fresh lime juice
Salt to taste

Part 3—The Steps:

1. Preheat grill to medium-high.
2. Combine 1/4 cup oil, garlic, pepper flakes, paprika, lime zest, and salt in a bowl. Add shrimp and toss to coat; marinate for about 5 minutes. Process all ingredients for the pesto in a food processor until smooth; set aside.
3. Thread 4 shrimp onto each of 4 skewers through both the tail and the head to hold in place. Reserve marinade for basting.

4. Arrange skewers on the grill with the handles extending over the edge. Cover and grill for 2 minutes per side, brushing shrimp with marinade as they cook.

Serve this with couscous or brown rice and you've got a meal.

Adapted from *Cuisine.com*. No infringement of recipe intended.

Here are the recommended wines:

Rodney Strong Charlotte's Home Estate Vineyard Sauvignon Blanc **\$13.49
bottle**

Valle Reale Vigne Nuove Trebbiano D'Abruzzo **\$11.99/bottle**

Pine Ridge Chenin Blanc/Viognier **\$12.99/bottle**