



GRILLED LEMON PEPPER SHRIMP KABOBS

Approximate Prep Time: 15 minutes

Approximate Cook Time: 10 minutes

Serves: 4

INGREDIENTS

From Weiss Meats:

- 1 pound Peeled and Deveined Shrimp.

From Your Grocer:

- 1 lemon
- 1/2 Tbsp fresh ground black pepper
- 1 tsp Kosher salt
- 2 cloves of fresh minced garlic
- 1 Tbsp fresh chopped dill
- 4 cups of chopped fresh vegetables of your choice (mushrooms, red peppers, onions, etc.)
- 6 Steel or soaked wooden skewers.

PREPARATION

- Squeeze lemon through a strainer into a bowl.
- Zest lemon into bowl.
- Add oil, black pepper, salt, dill and garlic to bowl, and whisk to combine.
- Add shrimp in mixture and stir to coat.
- Thread shrimp and vegetables onto skewers.
- Grill over medium heat for 8-10 minutes, or until shrimp just turn pink and vegetables are tender but still crisp, turning frequently and basting with liquid.

Serve with rice or a side of your choosing.

**For charcoal grills, start grilling at the point that the coals have ashed over.*