

## Dan Ralston's Kitchen

### Shrimp with Garlic

Serves 4

2 doz. large shrimp, peeled and deveined but, with the tails left on  
2 large cloves garlic, finely chopped  
5 Tbs. olive oil  
2 Tbs. dry white wine  
1 tsp. Italian herb mix  
Salt & pepper to taste

This has become our favorite shrimp dish. It is easy, quick, and can be done under the broiler or on the grill.\* When served with zucchini - with pesto and a salad, it makes January feel like July.

Spread the shrimp in a single layer in a shallow baking dish. Mix the other ingredients (be generous with freshly ground pepper) and pour over shrimp. Marinate at room temperature for one hour. Preheat broiler. Pour off most of the marinade and broil the shrimp 3 or 4 inches from the heat until pink and firm on one side then turn over and broil other side. (Approximately 4-5 minutes a side)

\*If grilling the shrimp, the charcoal should be low heat (covered with ash). Pour off the marinade, reserving enough to baste with. Thread the shrimp on bamboo skewers and grill directly over the coals until pink and firm on both sides, (approximately 4-5 minutes per side) basting with reserved marinade occasionally.

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