

CS

UP

MATCH

FOOD & WINE PAIRING by Kevin Maniaci

Grilled Summer Shrimp

Cave Spring Rosé

CS

INGREDIENTS

- 1 cup olive oil
- 1/4 cup chopped, fresh parsley
- 1 lemon, juiced
- 2 tbsp. hot pepper sauce
- 3 cloves garlic, minced
- 2 tsp. dried oregano
- 1 tsp. salt
- 1 tsp. ground black pepper
- 2 oz. Rosé
- 2 lbs. large shrimp, peeled and deveined with tails attached
- grilling skewers
- Cave Spring Rosé

Grilled Summer Shrimp

METHOD

In a mixing bowl, add together olive oil, parsley, lemon juice, hot sauce, garlic, oregano, salt, black pepper and 2 ounces of Rosé. Set aside a quarter of mixture for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal, shake and allow to marinate in refrigerator for 2 hours.

Preheat barbecue grill for medium-low heat. Thread shrimp onto the skewers, then discard bag with marinade.

Lightly oil barbecue grill. Cook shrimp for 3 minutes per side, until opaque, basting frequently with remaining marinade.

Serve as an appetizer or with tossed fresh greens and a French baguette.

Pour remaining Rosé into glasses and enjoy!

Kevin Maniaci | Chef | Inn On The Twenty



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SUMMER '08