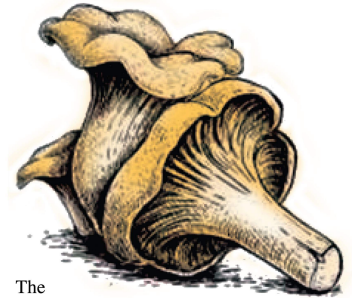


Greek Shrimp

When cooking shrimp it is important to buy the best shrimp you can afford. I personally do not like tiger shrimp, an asian farmed and wild caught product. I prefer wild caught shrimp from the US, if not available I will then opt for shrimp from South America.



The
Carriage House
Cooking School

1 pound	large shrimp, peeled and deveined
6 tablespoons	fresh lemon juice, divided
2 teaspoons	olive oil
3 tablespoons	chopped fresh parsley
1 tablespoon	chopped fresh oregano
1 clove	chopped garlic
1 teaspoon	fresh ground black pepper

1. Combine all of the ingredients in a bowl and mix well. Allow to marinate for at least 30 minutes at room temperature or up to 2 hours in the cooler. If needing to marinate longer then reserve the lemon juice and add 30 minutes before cooking.
2. While the shrimp marinate preheat a grill to medium high heat.
3. When the grill is hot remove the shrimp from the bowl and drain slightly before adding to the grill in a single layer. Discard any remaining liquid from the bowl.
4. Cook the shrimp for 3 to 4 minutes on the first side before turning. Cook an additional 1 to 2 minutes on the second side.
5. Remove the shrimp from the from heat and serve.