

Spiedini di Gamberi

Grilled Shrimp on Skewers

Serves 16

3 cups white wine
2 tsp curry powder
64 large shrimp, peeled and deveined
32 scallions
Fine sea salt
Freshly ground black pepper
32 thin slices prosciutto
4 tbsp extra virgin olive oil
Olive oil for grill

Prepare a charcoal grill for direct heat cooking over medium hot charcoal (or medium high for gas).

In a bowl, whisk together wine and curry powder, then add shrimp and let stand at room temperature for 10 minutes.

Cut scallions in half lengthwise to make 64 pieces. Season with salt and pepper. Likewise, cut prosciutto in half lengthwise to make 64 pieces; if necessary fold lengthwise to make a width of 1".

Remove shrimp from marinate and discard marinate. Lightly season with salt and pepper. Wrap piece of prosciutto around the center of the shrimp from front to back. After folding the scallions accordion style into thirds, thread shrimp lengthwise and folded scallion onto skewers.

Drizzle skewers with olive oil.

Grill skewers on lightly oiled grill rack, turning once halfway through, not more than 3 minutes on each side.

Note: when I have grilled bacon wrapped shrimp I microwave the bacon at 50% of the fully cooked time. This allows the bacon to grill completely while not over cooking the shrimp!!