

Grilled U.S. Farm-Raised Shrimp

Both freshwater and saltwater shrimp are being farm-raised in the United States.

25 U.S. farm-raised shrimp
½ cup lemon juice, fresh squeezed
½ cup olive oil
1 Tbsp. parsley, chopped
2 cloves garlic, minced
2 t. lemon zest
2 t. dry mustard
¼ t. cayenne pepper
4 black pepper corns, crushed

Peel and devein your shrimp. Place shrimp in a gallon size plastic bag and set bag in a bowl. In a medium size bowl, add the lemon juice, olive oil, garlic, parsley, lemon zest, mustard, cayenne pepper, and black pepper; mix well. Reserve a small amount of marinade for basting. Pour the marinade into the bag of shrimp and zip the bag. Make sure that the shrimp are well coated with the marinade. Allow the shrimp to marinate in the refrigerator for about 1 hour. Large shrimp can placed directly on the grill. Smaller shrimps should be threaded onto skewers. Grill over medium high heat, for about 2 to 3 minutes on each side. Brush reserved marinade over shrimp while cooking.

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