

Grilled Shrimp Appetizer
From the kitchen of Susie Zaruba

Ingredients:

1/3 cup honey
1/4 cup vegetable oil
1/4 cup finely chopped green onion (about 4 medium onions)
3 tablespoons chopped fresh parsley
2 tablespoons chopped thyme
2 teaspoons grated fresh lemon or lime peel
1 tablespoon lemon or lime juice
1/2 teaspoon salt
24 uncooked (1 pound) shrimp, peeled and deveined
8 skewers

Instructions:

1. Mix all ingredients except shrimp in plastic bag. Marinate at least 1 hour but no longer than 8 hours.
2. If using bamboo skewers, soak for 30 minutes.
3. Drain shrimp. Discard marinade. Thread shrimp on skewers.
4. Grill shrimp over medium heat for 5-7 minutes.



