

## **Marinate Grilled Shrimp**

### Ingredients:

2 lbs. Jumbo Shrimp  
¼ cup Vegetable Oil  
3 tbsp. fresh Lemon Juice  
1 bunch Scallions, thinly sliced  
¼ cup chopped fresh Italian Parsley  
3 cloves Garlic, finely minced  
1 tsp. dry Basil  
1 tsp. dry Mustard  
1 tsp Kosher Salt

### Directions:

Place shrimp in a glass bowl, stir remaining ingredients together. Pour over shrimp, cover and marinate for 3-4 hours. Grill over hot coals for 5-7 minutes, turning once half way through.

Add a fresh salad...Serves 4-6