Grilled Lemon-Dill Shrimp

1/4 cup olive oil
1 TBSP lemon juice
2 tsp. dill weed
2 garlic cloves, minced
3/4 tsp. salt
1/2 tsp. pepper
1 pound uncooked shrimp (31 to 40 per pound), peeled and deveined

➢ In a large bowl, whisk together olive oil, lemon juice, dill weed, garlic, salt, and pepper until blended. Reserve 3 TBSP marinade for basting. Add shrimp to remaining marinade; toss to coat. Refrigerate, covered, 15 minutes.

➢ Drain shrimp, discarding any remaining marinade. Thread shrimp onto 4 or 8 metal or soaked wooden skewers. Grill, covered, over medium heat or broil 4” from heat 2 to 4 minutes on each side, basting with reserved marinade during the last minute of cooking.

per serving
Calories: 221; Total Carbohydrates: 2g;
Total Fat: 15g; Sodium: 578mg; Protein: 19g