



## Grilled Shrimp and Apple Skewers

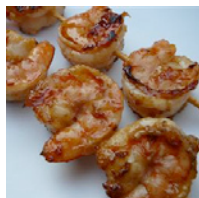
### Ingredients:

- 3 tablespoons honey
- 3 tablespoons olive oil
- 1 tablespoon chopped fresh basil
- 1 tablespoon strawberry jam
- 1/4 teaspoon crushed red pepper flakes
- 1 clove garlic, minced
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon juice
- 2 teaspoons white sugar
- 2 Gala apples, cored and cut into eighths
- 16 jumbo shrimp, peeled and deveined

Makes: 4 servings.

Prep Time: 50 minutes

Cook Time: 10 minutes



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### Directions:

1. Whisk together the honey, olive oil, basil, strawberry jam, red pepper flakes, garlic, red wine vinegar, lemon juice and white sugar in a small bowl.
2. Place the apples and shrimp into a large resealable plastic bag.
3. Pour the marinade over the shrimp and apples, seal the bag, and shake to coat.
4. Refrigerate for 30 minutes.
5. Preheat grill to medium-high heat.
6. Thread the shrimp and apples alternately on 4 metal or soaked wooden skewers.
7. Discard the remaining marinade.
8. Cook the skewers on the grill until the shrimp are opaque (about 5 minutes per side).

Makes: 4 servings.

Prep Time: 50 minutes

Cook Time: 10 minutes



*Recipe and photo courtesy of Allrecipes.com*

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