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Herb Marinade

Chef Stephanie van Loon

INGREDIENTS:

- 4 garlic cloves
- 1 yellow onion
- ¼ cup fresh parsley
- ¼ cup fresh basil
- 2 teaspoons Dijon mustard
- 2 teaspoons salt
- ¼ teaspoon pepper
- ¼ cup olive oil
- Juice of one lemon
- 2 pounds jumbo shrimp peeled with tail on

INSTRUCTIONS:

In a food processor combine the garlic, onion, parsley, basil, and mustard, salt, pepper, olive oil and lemon juice. Add shrimp and marinate for 1 hour or in an air tight container in the refrigerator for up to 2 days. Skew the shrimp and grill on BBQ for about 1 ½ min a side.

This can also be used on fish, or great with chicken. Makes a great addition to any salad too!

Enjoy!