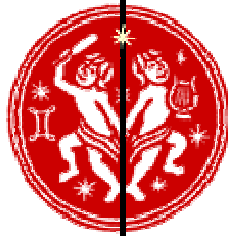


PALMINA



Grilled Marinated Shrimp with Red Pepper Pesto

*paired with 2005 Pinot Grigio,
Honea Vineyard*

Red Pepper Pesto Sauce*

- 1 medium red bell pepper, coarsely chopped
- 1 large shallot, coarsely chopped
- 2 tablespoons olive oil
- Salt & pepper
- ¼ cup Pinot Grigio
- 4 large mint leaves, chopped
- 1 tablespoon raw pine nuts



Sauté the pepper and shallot in the olive oil for 5 minutes over medium heat. Season with salt and pepper and add the wine – don't forget to pour a glass for the cook! Add the mint and pine nuts and cook for another 5-10 minutes - until the pepper is soft. Purée in a blender.

*can be made ahead of time

- 8 large shrimp
- ½ cup olive oil
- 2 tablespoons parsley, chopped
- 2 garlic cloves, crushed

Marinate the shrimp in the oil, parsley and garlic mixture for at least 20 minutes, up to 2 hours.

Grill on outdoor grill or sear in pan until golden brown on both sides.

Hang shrimp on outside lip of a martini glass and pour the Red Pepper pesto into the glass.