

In the Galley with Trudy

Grilled Honey-Caper Shrimp

1 lb large shrimp, peeled and deveined
3 Tbs capers
2 Tbs pickling liquid from caper jar
½ cup honey
2 Tbs dry sherry
zest of 1 lemon
juice of ½ lemon
2 tsp salt
1 ½ cups extra virgin olive oil
capers and lemon wedges for garnish

Put the shrimp in a glass baking dish or bowl. In a food processor or blender, assemble the marinade by pureeing all remaining recipe ingredients except the olive oil and garnishes. While the motor is running, add the olive oil in a steady stream. Toss the shrimp with the marinade and refrigerate 1 hour. Cook the shrimp on a grill over medium hot coals for approximately 2 minutes per side. Serve the shrimp, 3-4 per person, dressing each plate with capers and lemon wedges. Serves 4. •

