

Lemon Garlic Shrimp with Avocado Salsa

For the shrimp:

60 large shrimp (about 3 pounds)
2 lemons
6 tablespoons olive oil
4 medium garlic cloves, crushed in a garlic press
1/4 cup chopped fresh parsley
dash of cayenne pepper
salt and freshly ground black pepper

For the salsa:

2 navel oranges, peeled, sectioned and membranes removed, chopped into 1/2 inch pieces (about 2 cups)
1 large ripe avocado, peeled, pitted and chopped into 1/2 inch pieces
1/2 cup finely chopped red onion
1/4 cup rice wine vinegar
1 tablespoon sugar
1/3 cup olive oil
salt and freshly ground black pepper
2 tablespoons chopped fresh cilantro (optional)

Prepare the shrimp: Place the shrimp in a large glass bowl and set aside. Cut the lemons in half and squeeze them over a sieve set atop a bowl to catch the seeds. Whisk in the olive oil, until thickened, then fold in the garlic, parsley and cayenne pepper. Season with salt and pepper to taste. Pour the marinade over the shrimp, cover the bowl with plastic wrap and refrigerate for at least three hours.

Make the avocado salsa: Place the oranges, avocado and onion in a bowl and toss lightly to mix. In a separate bowl, whisk together the vinegar and sugar then whisk in the olive oil. Season with salt and pepper to taste. Pour the vinaigrette over the avocado mixture and toss to coat. Add the cilantro, if desired. Cover the bowl with plastic wrap and refrigerate until chilled.

Thread the shrimp onto wooden skewers; spoon a little marinade over the shrimp and set the skewers aside.

When ready to cook, preheat the grill to medium-high heat. Place the skewers of shrimp on the grill and cook until done, about 2 to 3 minutes. The shrimp will turn pink and be just firm to the touch. Transfer the skewers to a serving platter as the shrimp is finished grilling and serve at room temperature with the salsa. Serves 8 to 10.

