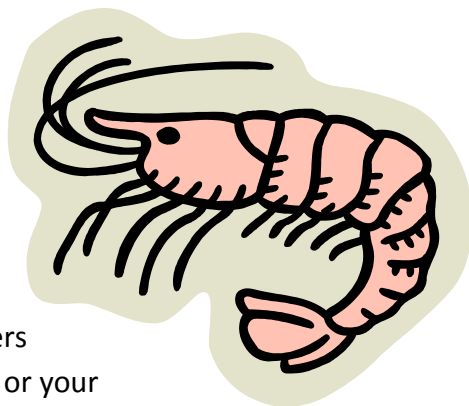


Grilled Shrimp and Sausage Skewers With Smoky Paprika Glaze

(Bon Appétit 6/2010)

Submitted By member Germaine Romano
2010 May Mini Tasting Winner



Spanish take on surf and turf. Use fully cooked sausages, as skewers aren't on grill long enough to fully cook. Try Mad Mike's Sausages or your favorite.

- | | |
|---|--|
| ¾ olive oil | |
| 4 large garlic cloves, pressed | |
| 2 tablespoons chopped fresh thyme | |
| 5 teaspoons smoked paprika | |
| 4 teaspoons Sherry wine vinegar | |
| ¾ teaspoon salt | |
| ½ teaspoons freshly ground black pepper | |
| ¼ teaspoon dried crushed red pepper | |
| | 12 uncooked extra-large shrimp (13 to 15
Per pound, peeled, deveined) |
| | 12 1-inch long pieces smoked cooked
sausages – 16 ounces |
| | 12 cherry tomatoes |
| | 12 2-layer sections of red onion wedges |
| | Soak 12 skewers in water for 1 hour |

Wisk oil, garlic, thyme, smoked paprika, sherry wine vinegar, salt, black pepper, and crushed red pepper in medium bowl to blend for glaze. Transfer half of glaze to small bowl and reserve for serving.

Alternatively thread shrimp, sausage pieces, cherry tomatoes, and sections of onion wedges on each of 6 long metal skewers. Arrange skewers on large rimmed baking sheet. DO AHEAD: can be made up to 6 hours ahead. Cover and chill skewers and bowls of glaze separately.

Coat grill rack with nonstick spray and prepare barbeque (medium-high heat). Brush skewers on both sides with glaze from 1 bowl. Grill until shrimp are opaque in center, turning and brushing occasionally with more glaze. Approx. 6 to 8 minutes total.

Arrange skewers on platter. Serve with remaining bowl of glaze.

Good paired with saffron or Spanish rice.