

## Herb-Marinated Grilled Shrimp

serves 6

{from *Barefoot Contessa Parties!*}

3 garlic cloves, minced  
1 medium yellow onion, small-diced  
1/4 cup minced fresh parsley  
1/4 cup minced fresh basil  
1 teaspoon dry mustard  
2 teaspoons Dijon mustard  
2 teaspoons kosher salt  
1/4 teaspoon freshly ground black pepper  
1/4 cup olive oil  
Juice of 1 lemon  
2 pounds jumbo shrimp {16 to 20 per pound}, peeled and deveined

Combine the garlic, onion, parsley, basil, mustards, salt, pepper, olive oil, and lemon juice. Add the shrimp and allow them to marinate for 1 hour at room temperature or cover and refrigerate for up to 2 days.

Prepare a grill, and brush the grilling rack with oil to prevent the shrimp from sticking. Skewer the shrimp {6 shrimp per skewer}. Grill the shrimp for 1 1/2 minutes per side.