
Shrimp Kabobs

These shrimp are marinated in Italian dressing which gives them their unique flavor. Makes 4 servings.



Ingredients:

1/2 cup	Italian salad dressing
1 lb	Jumbo shrimp, peeled and deveined
8 large	Fresh mushrooms
1 large	Onion, yellow or white, cut into 8 wedges
1 large	Green pepper (sweet), cut into 1 1/2" pieces)
8	Cherry tomatoes

Directions:

1. In a large Ziploc bag, combine ¼ cup of the Italian dressing and shrimp.
2. In a separate large Ziploc bag, combine the vegetables and remaining Italian dressing.
3. Seal bags and turn to coat shrimp and vegetables.
4. Refrigerate for 2 hours, turning bags occasionally.
5. Drain and discard the marinades from each bag.
6. On eight metal or soaked wooden skewers, thread the shrimp and vegetables.
7. Grill kabobs over medium heat for 3 minutes on each side until shrimp turns pink.

Credit: Theresa Dickison