

Grilled Watermelon and Shrimp Skewers

Watermelon on the grill? Absolutely. And a Thai basil marinade gives this colorful appetizer a hint of licorice flavor that makes a big impact.

Prep Time: 15 minutes

Refrigerate: 15 minutes

Cook Time: 5 minutes

1/3 cup fresh lime juice

1/4 cup olive oil

1/4 cup Thai basil leaves

2 tablespoons honey

1/4 teaspoon **McCormick® Minced Garlic**

1 pound large shrimp (26 to 30 count), peeled and deveined
26 to 30 seedless watermelon cubes (1-inch cubes)

1. Place lime juice, oil, Thai basil, honey and garlic in blender or food processor container; cover. Blend or process until basil is finely chopped. Reserve 1/4 of the marinade. Place shrimp in large resealable plastic bag or glass dish. Add remaining marinade; toss to coat well.
2. Refrigerate 15 minutes. Remove shrimp from marinade. Discard any remaining marinade. Thread 1 shrimp and 1 watermelon cube on each skewer so that the watermelon cube is in-between the 2 ends of the shrimp.
3. Grill over medium heat 5 minutes or just until shrimp turn pink, turning occasionally. Serve skewers drizzled with reserved marinade.

Makes 26 to 30 skewers.

Test Kitchen Tip: Soak bamboo skewers thoroughly in water for at least 30 minutes before threading with shrimp and watermelon. This prevents them from burning when on the grill.

Nutrition Information Per Serving (2 skewers): 67 Calories, Fat 3g, Protein 6g, Carbohydrates 4g, Cholesterol 52mg, Sodium 60mg, Fiber 0g