



Scarlett Wines

2023 SAUVIGNON BLANC

Lemon & Fresh Herb Grilled Shrimp

with Garlic

Lemon and fresh herbs mirror the wine's citrus and herbal notes; grilled shrimp keep the pairing light and fragrant.

Serves 4 | Prep 15 min | Cook 8 min

INGREDIENTS

- 1 1/2 lb peeled large shrimp
- 2 tbsp olive oil
- 1 tsp lemon zest; 1 tbsp lemon juice
- 2 garlic cloves, minced
- 2 tbsp chopped parsley
- 1 tbsp chopped basil
- 1/2 tsp kosher salt; 1/4 tsp pepper
- 4 lemon wedges; bread to serve

DIRECTIONS

1. Heat grill to medium-high. If using wooden skewers, soak them in water 20 min.
2. Toss shrimp with oil, zest, garlic, salt and pepper; thread onto skewers.
3. Grill 2-3 min per side, until opaque and 145°F.
4. Toss with lemon juice and fresh herbs. Serve immediately with lemon wedges and bread.

POUR & SERVE

Serve chilled; no decant needed.