



## The Edible Garden

Recipe of the week: Get Out and Grill Weekend, June 19-20

### Shrimp Without Chorizo Skewers

By: Daisy Martinez, host of Food Network's *Viva Daisy!*  
and author of *Daisy: Morning, Noon and Night!*

*Makes about 12 servings*

#### Ingredients

12 wooden or bamboo skewers  
2 pounds large (16 to 20 per pound) shrimp, peeled and deveined  
2 medium zucchini (about 1 pound) cut crosswise into 1/2-inch rounds  
6 big, fat jalapeños, stemmed and cut in half lengthwise, then in half crosswise  
12 cherry or grape tomatoes  
Olive oil  
Kosher or fine sea salt and freshly ground pepper

#### Instructions

- Soak the wooden skewers in water to cover for at least 30 minutes. Drain.
- Thread the shrimp and vegetables onto the skewers: Start with a round of zucchini and follow with a shrimp, jalapeño and the cherry tomato. Finish up with zucchini round, shrimp, and jalapeño. The skewers can be made up to several hours before cooking them. Put them in an oblong baking dish, cover with plastic wrap and refrigerate.
- Heat a gas grill to medium-high or build a charcoal fire and wait for the coals to just start turning ashy. Brush the shrimp and vegetables lightly with olive oil and season them well with salt and pepper. Cook the skewers, turning them once or twice, until the shrimp are cooked through and the vegetables are softened and lightly browned, about 6 minutes. Serve hot or at room temperature.