

Grilled Shrimp with Rio Star Grapefruit Glaze

Makes 6 servings

Ingredients

- 2 cloves garlic, minced
- 1 teaspoon grapefruit zest
- ½ cup fresh Texas Rio Star Grapefruit juice (1 grapefruit)
- 1 tablespoon olive oil
- 2 tablespoons honey
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 lb. jumbo shrimp peeled and deveined
- 12 wooden skewers, soaked for 30 minutes in water

Directions

1. Light the grill. In a small bowl, combine garlic, grapefruit zest, grapefruit juice, olive oil, honey, salt, and pepper.
2. Add shrimp to the marinade, stirring well to coat.
3. Let marinate for 20 minutes, stirring after 10 minutes.
4. Thread shrimp onto wooden skewers. Cook the shrimp until just done, 2 to 3 minutes per side. Brush each side with glaze while grilling.
5. In a small sauce pan, bring the remaining glaze to a boil. Boil for 1 minute, remove from heat and pour over shrimp skewers and serve.