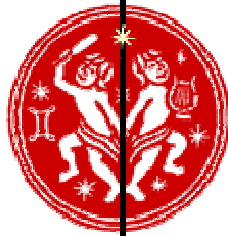


# PALMINA



## Grilled Marinated Shrimp with Red Pepper Pesto

*paired with 2005 Pinot Grigio,  
Honea Vineyard*

### Red Pepper Pesto Sauce\*

1 medium red bell pepper, coarsely chopped  
1 large shallot, coarsely chopped  
2 tablespoons olive oil  
Salt & pepper  
¼ cup Pinot Grigio  
4 large mint leaves, chopped  
1 tablespoon raw pine nuts



Sauté the pepper and shallot in the olive oil for 5 minutes over medium heat. Season with salt and pepper and add the wine – don't forget to pour a glass for the cook! Add the mint and pine nuts and cook for another 5-10 minutes - until the pepper is soft. Purée in a blender.

\*can be made ahead of time

8 large shrimp  
½ cup olive oil  
2 tablespoons parsley, chopped  
2 garlic cloves, crushed

Marinate the shrimp in the oil, parsley and garlic mixture for at least 20 minutes, up to 2 hours.

Grill on outdoor grill or sear in pan until golden brown on both sides.

Hang shrimp on outside lip of a martini glass and pour the Red Pepper pesto into the glass.

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