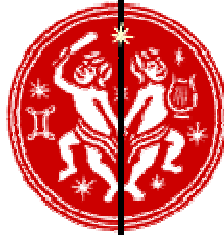


PALMINA



Shrimp Spiedini

paired with Pinot Grigio "Ramato", Alisos Vineyard

1 pound large white shrimp, peeled and deveined
2 teaspoons cumin seeds
Juice of 6 mandarin oranges
1/3 cup Extra Virgin Olive Oil
1 shallot, minced
1 tablespoon fresh parsley, chopped
1/3 cup Pinot Grigio "Ramato"

1. Toast the cumin seed in a small frying pan until fragrant. Crush with a pestle and mortar.
2. Mix the rest of the ingredients except the shrimp and wine. Pour into a Ziplock bag, add the shrimp and refrigerate for at least two hours.
3. Light the grill. Remove the shrimp from the bag and thread onto skewers.
4. Place the remaining marinade in a saucepan, add the Ramato and simmer until reduced by about half.
5. Grill the spiedini.
Prior to serving, brush with the reduced marinade.

