

## Mojito shrimp

*These sweet, juicy shrimp taste of fragrant mint and lime, their aromas amplified by rum.*

**PREP AND COOK TIME** 15 minutes, plus at least 15 minutes to marinate

**MAKES** 4 to 6 servings

**NOTES** Don't marinate for more than the recommended time or the rum and lime juice will "cook" the shrimp and ruin their texture.

**1 to 1½ lbs. peeled, deveined shrimp (21 to 30 per lb., tails on)**

**Mojito Marinade (recipe above)**

**2 tbsp. fresh lime juice**

**Mint sprigs**

1. Prepare a gas or charcoal grill for high heat (you can hold your hand 1 to 2 in. above cooking grate only 1 to 2 seconds). Meanwhile, put shrimp in a 1-gal. resealable plastic bag and pour in marinade. Seal and marinate at room temperature 15 to 20 minutes.
2. Remove shrimp, reserving marinade. Thread shrimp onto 6 or 7 (10- to 14-in.) metal or bamboo skewers.
3. Arrange shrimp on grill and baste with marinade (dab some mint and shallot onto shrimp); close lid. Cook until shrimp are just beginning to brown, 1 to 2 minutes. Turn shrimp over, baste again, and close lid. Cook 1 to 2 minutes until browned but still moist in center (cut to check). Transfer shrimp to a platter, drizzle with lime juice, and garnish with mint sprigs.

**PER SERVING** 150 CAL., 17% (25 CAL.) FROM FAT; 19 G PROTEIN; 2.8 G FAT (0.5 G SAT.); 7.6 G CARBO (0.1 G FIBER); 301 MG SODIUM; 144 MG CHOL.