



## Rosemary and Lemon Shrimp

Suggested Wine pairing: 2006 Joseph Phelps Vineyards Sauvignon Blanc or 2005 'Fogdog' Chardonnay

Serves 8

Easily doubled. Shrimp can be marinated ahead of time, but needs to be made "to order". Chill shrimp in marinade at least one hour and up to three hours.

Marinate to taste:

16 Jumbo Shrimp, peeled and deveined, leaving tails intact  
Joseph Phelps 2006 Sauvignon Blanc (or 'Fogdog' Chardonnay; if you use the 'Fogdog' replace this in the recipe in the same amounts)  
1/4 cup Extra virgin Olive Oil (like Joseph Phelps Olive Oil)  
1/4 cup Fresh Lemon Juice  
1/4 tsp. Fresh Rosemary, chopped  
2 Tbsp. Smooth Dijon-style mustard  
Cayenne pepper to taste  
Salt and Pepper to taste

Combine the olive oil and fresh lemon juice and whisk together. Add in fresh rosemary and mustard and whisk until combined. Add salt, black pepper, and cayenne pepper to taste. The marinade should have a nice 'kick' to it. Add in at least 1 cup Joseph Phelps Sauvignon Blanc (or 'Fogdog' Chardonnay) and whisk again. You may make the marinade up to one day ahead and keep in the refrigerator.

When you get ready to add the shrimp (already peeled, deveined, with tails on), whisk the marinade again if it has started to separate. Once the shrimp has been added, add enough Sauvignon Blanc (or 'Fogdog' Chardonnay) to make sure shrimp are covered. You should marinate shrimp at least one hour and up to three hours before grilling.

Once you are ready to grill, skewer marinated shrimp on stalks of fresh rosemary, or use barbeque skewers. (Those of us in California can usually find an abundance of fresh rosemary at this time of year. Strip off branches and leaves and use the fresh stalks! If the stalks are a bit dry, soak them in water to prevent burning.) Grill for 3 to 5 minutes, turning at least once. Brush on additional marinade while grilling if you like.

Take off skewer and sprinkle with fresh lemon juice from wedges.