



Grilled Shrimp and Summer Vegetables En Brochette

Serve with J. Schram Rosé

- 18 Shrimp (medium)
- 8 Summer squash (yellow and green)
blanched and quartered
- 12 Mushroom caps
- 2 Bermuda onions, quartered
- 2 Garlic cloves
- 1 T Fresh dill, chopped
- 2 T Extra virgin olive oil
- 2 T Balsamic vinegar

Whisk oil, vinegar, garlic and herbs. Arrange shrimp and vegetables on skewers. Brush with oil mixture and let stand 10 minutes. Cook on barbecue and baste with marinade.

Serves 4

An original recipe by Jamie Davies