

Grilled Shrimp with Heirloom Tomato Relish

By Vince De Mar, Executive Chef, Vi at Grayhawk

Ingredients

- 12 ea. Large Raw Shrimp, at least 21/25
- 4 ea. Skewers, 6"
- 4 ea. Heirloom Tomatoes, a couple of different varieties
- 2 oz. Chopped Garlic
- 15 leaves Fresh Basil, chiffonade
- Extra Virgin Olive Oil (as needed)
- Kosher Salt (as needed)
- Fresh Ground Black Pepper (as needed).

Directions

1. Peel and devein shrimp if necessary. Set aside in the refrigerator.
2. Core the heirloom tomatoes and small dice them. Place the diced tomatoes and garlic in a mixing bowl. Toss with just enough olive oil to coat the tomatoes. Add the fresh basil, reserving a small amount for garnish, and season to taste with salt and pepper.
3. Preheat a char broiler to medium high heat.
4. Toss the raw shrimp with a small amount of extra virgin olive oil and season with salt and pepper. Place three shrimp on each skewer. Place the skewered shrimp on the grill and cook until just done.
5. Spoon a small amount of the tomato relish on a plate. Remove the shrimp from skewers and place three shrimp on top of the relish and garnish with fresh basil.

Serves: 4 people.