

WILLAMETTE VALLEY  
VINEYARDS

GRILLED SHRIMP KABOBS  
*with Chardonnay Rub*

Recipe by Winery Chef DJ MacIntyre | Yield: 4 servings

INGREDIENTS

- 2 lbs. shrimp – 21/25 jumbo size, shelled, deveined, cut into ¾" pieces
- 1 red bell pepper – seeded, cut 1" pieces
- 1 green bell pepper – seeded, cut 1" pieces
- 1 yellow or orange bell pepper – seeded, cut 1" pieces
- 16 cremini mushrooms – small, halved
- 1 red onion – cut into 1" pieces
- 2 zucchini – cut into ½" coins
- ½ cup olive oil
- 2 Tbsp. lemon juice
- 1 tsp. garlic – fresh minced fine
- 3 Tbsp. Vintner's Kitchen Chardonnay Rub
- 2 bendable skewers – about 30" long each

METHOD

Rinse and cut shrimp, then add shrimp to one of the skewers. Cut bell peppers, mushrooms, onion and zucchini, transferring each to its own pile. Begin to add vegetables to the second skewer, alternating between one of each item, until all the cut veggies are skewered. In a small bowl, mix olive oil, lemon juice and fresh chopped garlic. Brush mixture evenly over all sides of the shrimp and vegetable skewers. Season both skewers with the Chardonnay rub. Place both skewers on a hot barbecue grill and proceed to cook. Baste occasionally while flipping and rearranging the skewers to prevent flare ups. The shrimp will be done first, finishing at a temperature of 105°F. Cook the veggie skewer until the vegetables are soft and have some slight charring on the edges. Serve both immediately with a glass of Estate Pinot Gris. Enjoy!