

Grilled Shrimp

with Spicy Jalapeno Ginger Marinade

by Milbrandt Vineyards Family

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Ingredients:

1 lb extra large shrimp, peeled and deveined
1/2 cup extra virgin olive oil
2 tsp cayenne pepper
2 tbsps fresh ginger, peeled and minced
2 cloves garlic, minced
1 fresh whole jalapeño, chopped
1 medium sized lime, juiced

Method:

Combine all but the shrimp in a glass bowl with lid. Add shrimp. Toss to coat and marinate for 20 minutes.

Remove shrimp from marinade and discard marinade.

Heat grill to high. Place shrimp soaked wooden skewers or metal skewers on a clean well oil grates cooking to mark on all sides.

Serve with Sugar Grilled Asparagus.

Ingredients:

1 bunch asparagus, about 20 spears
1/4 cup olive oil
1/2 cup sugar
1 teaspoon kosher salt

Method:

Preheat grill to medium-high heat.

Cut the tough ends off asparagus, roll in oil and coat with sugar and salt. Place asparagus on the grill and cook for approximately 5 to 10 minutes, depending on how thick your asparagus is.

Turn asparagus to ensure even cooking. You know the asparagus are done when sugar is caramelized and asparagus are starting to look burnt.

Tasting Notes

Our Ancient Lakes Riesling is dry and refreshing with aromas and flavors of nectarine, juicy peach, lychee fruit and subtle minerality. It is crisp, beautifully balanced with wonderful texture and a mouth-watering finish. Our Ancient Lakes Riesling can stand up to any vibrant cuisine with layered flavors.



Pairs well with
our 2011 The Estates
Ancient Lakes
Dry Riesling.



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