



COOKING CLASSES

Come to one class, enjoy a lifetime of kitchen support, just give a ring!

Grilled Cumin Shrimp

8 tablespoons (1 stick) butter
1 large clove of garlic, finely minced
2 teaspoons ground tumeric
1½ teaspoons ground cumin
1 teaspoon ground coriander
1½ teaspoons salt
2 lemons, juiced
2 pounds large shrimp, shelled and deveined, tails left on

Preheat grill or broiler. Melt butter in saucepan, stir in garlic, tumeric, cumin, coriander, salt and lemon juice. Skewer shrimp, pour some sauce over to coat. Broil or grill on high until shrimp are golden brown, about 3-4 minutes per side. Brush with more sauce and serve.

Makes 12 appetizezrs