



**Makes 4 Servings**

Use Chantal® Make & Take® 3½ Qt. Round Covered Casserole and Copper Fusion® 10" Fry Pan



## Tre Wilcox's Marinated Gulf Shrimp

**Main Ingredients:**

- 12 large (U12-U8) jumbo gulf shrimp --  
peeled and deveined
- 1 bottle grapeseed oil

**Ingredients for Watermelon Garnish:**

- ½ cup watermelon - seeded and diced small
- 2 teaspoons cilantro leaves, whole -  
chopped fine
- olive oil, lime juice, sugar, salt (to taste)

**Ingredients for Marinade:**

- ⅓ cup olive oil
- 2 teaspoons ginger - peeled and minced
- ½ teaspoon red chili flakes - chopped fine
- ¼ teaspoon curry powder - toasted
- 1 teaspoon cilantro leaves, whole - chopped fine
- 2 tablespoons riesling wine
- 2 teaspoons lemon juice
- salt to taste



## Tre Wilcox's Marinated Gulf Shrimp



### Preparation:

1. Combine olive oil, ginger, chili flakes, curry powder, cilantro, wine and lemon juice in a Make & Take® covered casserole and cover shrimp with this marinade. Refrigerate at least 45 minutes or overnight.
2. Remove shrimp from marinade, (reserve for use later), and set out for 5-8 minutes.
3. Heat an 11 inch Copper Fusion® fry pan over high heat with grapeseed oil. Season with salt, then sear shrimp on both sides in grapeseed oil, one minute each side.
4. Remove shrimp from pan and set aside.
5. Turn off heat and deglaze with some riesling. Then whisk in the remaining marinade and season with salt to taste. Add shrimp to the liquid, toss to coat. Serve with garnish.
6. Toss watermelon with olive oil, lime juice, sugar and salt.
7. Plate up Shrimp, add watermelon and drizzle with olive oil. Serve and enjoy!