


# Shrimp, Sun-Dried Tomato & Basil Skewers

- 2 tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 1 tsp freshly grated lemon zest
- 4 tbsp fresh lemon juice
- 4 tsp chopped fresh thyme (or dried)
- Salt and freshly ground black pepper
- 48 large shrimp, peeled and deveined
- 2 bunches basil (48 large leaves)
- 48 1-inch pieces of sun-dried tomato, drained and blotted dry
- Package of Bamboo skewers or metal (be sure to pre-soak if wooden)

Combine the **B.R. Cohn California Extra Virgin Olive Oil**, zest, lemon juice, thyme, salt and pepper in a large bowl. Add the shrimp and marinate for 15 to 20 minutes. Thread the marinated shrimp onto skewers (if wooden, be sure to pre-soak for a few minutes) placing a basil leaf and a piece of sun-dried tomato between each shrimp and season with salt and pepper. Just before serving, grill the kebabs, basting with marinade for 1 to 2 minutes per side, or until shrimp is pink.

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 30 Mins

 Serves 12

 Pairs with **B.R. Cohn Napa Valley Sauvignon Blanc**

## B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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