

## **Grilled Prosciutto-wrapped Shrimp**

<http://userealbutter.com/2009/03/02/grilled-prosciutto-wrapped-shrimp-recipe/>

24 medium shrimp, peeled and de-veined  
6 thin slices prosciutto

If using bamboo skewers, soak them in water for 30 minutes. Slice the prosciutto lengthwise into four strips per slice to get 24 strips in total. Pat the shrimp dry and wrap a strip of prosciutto around the midsection of a shrimp. Secure (skewer) with a bamboo or metal skewer. Repeat for all of the shrimp. Grill over high heat for 1-2 minutes per side (watch for doneness). Serve. [Note: I can see a nice drizzle of slightly sweetened balsamic reduction with this too.]