



Shrimp and California Peach Kabobs



Prep time: 10 minutes / Cook time: 15 minutes total

- ¼ cup extra virgin olive oil
- 2 cloves garlic, minced
- 2 tablespoons chopped fresh herbs (combination such as basil, marjoram, rosemary and thyme)
- 3 California peaches, pitted
- 1 pound large peeled and deveined shrimp
- 1 lemon, halved and thinly sliced
- Freshly ground salt and pepper to taste

Heat oil in a small skillet until very hot. Add garlic and cook briefly until aromatic; do not allow the garlic to brown. Remove from heat immediately and stir in herbs; set aside. Cut peaches into 1-inch chunks and thread onto skewers alternately with shrimp and lemon slices. Brush lightly with garlic-herb oil. Grill over medium-high heat for 3 to 5 minutes per side or until shrimp is pink and cooked through. Remove from grill and drizzle with remaining oil.

Makes 4 to 6 servings

Pairing Suggestion: [Mirassou® Monterey County Chardonnay](#)