

Featuring Tennessee Gourmet® Products

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**Shrimp & Sesame Seeds**

Wooden Skewers	2 Tbsp. fresh parsley
12 large shrimp, cleaned and de-veined	Salt and ground black pepper to taste
2 Tbsp. fresh lime juice	3 Tbsp. toasted sesame seeds
$\frac{3}{4}$ cup Tennessee Gourmet® Sensual Salad Dressing Plus (divided)	

Soak wooden skewers in cold water for at least one hour. This will prevent skewers from scorching while cooking on the grill.

Thread shrimp on the skewers, allowing them to lay flat. Sprinkle parsley on the shrimp and drizzle with lime juice and half of the Salad Dressing Plus. Season to taste with salt and pepper. Cover with plastic wrap and refrigerate for 30 minutes.

Remove shrimp from Salad Dressing Plus and lime juice mixture. Discard mixture.

Heat grill to medium high. Place each skewer on the grill brushing with remaining Salad Dressing Plus. Cook for two minutes per side or until cooked through.

Garnish with toasted sesame seeds.