

Prosciutto Wrapped Shrimp with Clementine Oil

Serves 6-8

Three minutes in the oven, a drizzle of Clementine oil, and everyone loves you!

Ingredients

1 lb. large shrimp (21-25 per lb.)
¼ lb. Prosciutto di Parma, very thinly sliced
1 Tbsp. olive oil
Clementine oil
Italian parsley, chopped

Method

Oven Temperature: 525-600 degrees

- Pat shrimp dry with paper towels.
- Cut prosciutto into long, thin strips, about ½- in. wide.
- Wrap the prosciutto around the shrimp several times, covering most of the meat but leaving the tail exposed.
- **Flame Height: 4-5**
- Heat the oil in a wide and shallow skillet placed **in the center of the oven** for 5 minutes (a cast iron griddle with handle works great for this).
- Remove pan and arrange shrimp so they aren't touching each other.
- Place pan **in front of flame** for 1-3 minutes, or until prosciutto is lightly crisped and shrimp are cooked through.
- Transfer to a serving platter, drizzle with Clementine oil and sprinkle with parsley.

Clementine oil is available at [The Spanish Table](#). Another citrus oil, such as Meyer lemon would be lovely as well.



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