

From the  
kitchen of

**J.T. Ellison**



### Ingredients:

- ✓ 2/3 cup dry white wine
- ✓ 1/2 teaspoon curry powder
- ✓ 16 large shrimp, peeled and deveined
- ✓ 8 scallions
- ✓ Fine sea salt
- ✓ Freshly ground black pepper
- ✓ 8 thin slices prosciutto
- ✓ 1 tablespoon extra-virgin olive oil plus more for grill

## Spiedini di gamberi

Here's a winner from one of my faves, La Cucina Italiana, for the perfect fresh and easy summer shrimp.

Shrimp, prosciutto and scallion skewers (*spiedini di gamberi*) intense.

### Directions:

- Prepare a charcoal grill for direct-heat cooking over medium-hot charcoal (medium-high heat for gas).
- In a medium bowl, whisk together wine and curry powder; add shrimp and let stand at room temperature for 10 minutes.
- Meanwhile, cut scallions in half, lengthwise, to make 16 pieces; season with salt and pepper. Cut prosciutto in half, lengthwise, to make 16 pieces; fold prosciutto pieces lengthwise, if necessary, to form a width of 1-inch.
- Remove shrimp from marinade; discard marinade. Lightly season shrimp with salt and pepper. Wrap 1 prosciutto slice around the center of each shrimp. Folding scallions accordion-style into thirds, thread shrimp and scallions onto 8 skewers. Drizzle skewers with oil.
- Grill skewers on lightly oiled grill rack, turning once halfway through, until shrimp are cooked through, about 5 minutes.

As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com](http://JTEllison.com).  
Want a wine to go with your recipe? Check out J.T.'s wine blog,  
*The Wine Vixen*, at [TheWineVixen.com](http://TheWineVixen.com).

