

Recipe of the Week: Roast-It Shrimp

Note: This recipe requires the Roast-It.

Ingredients:

- Shrimp
- White wine
- Seasoning of your choice
- Roast-It accessory

Directions:

Take some shrimp—peeled, not peeled; a pound, two pounds; totally your choice—and marinate it in some white wine for at least an hour.

Turn the burner on high, but watch it closely. The Roast-It gets very hot very quickly.

While the Roast-It heats up, remove the shrimp from the wine, and douse it with your choice of seasoning. You can also choose no seasoning at all. Carefully, using a pair of tongs, add the shrimp to the Roast-It.

Allow the shrimp to cook for about two minutes on one side, and THEN crank the drum over to cook the other side. Repeat this process until the shrimp is cooked evenly. In the Roast-It, the TOTAL cooking time for shrimp should be under five minutes.

Carefully remove the shrimp and enjoy a roasted shrimp meal that would be impossible on a standard grill.