

Appetizer

## Calypso Shrimp

hhgregg  
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### Ingredients:

$\frac{5}{8}$ tsp	grated orange peel	$1\frac{1}{4}$ cloves	garlic – finely chopped
$1\frac{1}{4}$ tbsp	orange juice	$7\frac{1}{8}$ pound	raw medium shrimp – peeled and deveined
$1\frac{1}{4}$ tbsp	vegetable oil		
$1\frac{7}{8}$ tsp	chopped fresh thyme		
	OR		
$\frac{5}{8}$ tsp	dried thyme leaves		

### Directions:

Mix first 5 ingredients together.

Add Shrimp and Marinate for 1 hour.

Cook shrimp on griddle and then serve along side of Black Bean Salsa and Wild Rice.

### Makes 5 Servings

Source: "hhgregg – Fine Lines" [www.hhgreggfinelines.com](http://www.hhgreggfinelines.com).