



**Grilled Shrimp and Linguica Skewers  
with Herb Salsa Verde and Smoked Tomato Butter**

*Recipe courtesy of Anthony Endy*

**Smoked Tomato Butter**

2 each large Roma tomatoes  
3 garlic cloves, roasted  
1 tsp. salt  
½ tsp. smoked paprika  
¼ lb. unsalted butter, softened  
2 tbsp. sherry vinegar

**Method**

Set the EGG for indirect cooking at 225°F/107°C.

Cut the tomatoes in half; add to the grid and smoke tomatoes for 10 minutes until they are tender; set aside to cool.

Using a mortar and pestle or food processor, grind or process the roasted garlic, salt, smoked paprika and sherry vinegar into a paste. Mix the combination with the softened butter, and then grind the tomatoes together with the butter.

**Herb Salsa Verde**

1 cup chopped fresh herbs (basil, parsley, cilantro, oregano)  
1 tbsp. chopped capers  
1 tsp. reserved juice from capers  
½ tsp. lemon juice  
¼ tsp. chili flakes  
1 garlic clove, minced  
¼ cup extra virgin olive oil

**Method**

In a mixing bowl, combine all ingredients together and mix.





### **Shrimp Linguica Skewers**

4 – 12” bamboo or metal skewers (bamboo soak in water for at least an hour)  
16 each wild caught shrimp, U/12 size, head off, tail on, peeled and deveined  
16 slices Linguica Sausage, 1/2”- 3/4” thick  
2 tbsp. blended olive oil or canola oil  
4 tbsp. smoked tomato butter  
2 tbsp. herb salsa verde  
Salt and pepper to taste

### **Method**

Set the EGG for indirect cooking at 375°F/191°C.

Place a slice of Linguica sausage in the center of the shrimp; the shrimp will curl around the coin of sausage. Poke the skewer through the top of the shrimp, through the sausage and into the other end of the shrimp. The shrimp and sausage need to hold tightly on the skewer. Continue to complete the skewers, 2-3 shrimp and Linguica slices per skewer.

Brush the shrimp skewers lightly with oil and season with salt and pepper. Grill the skewers for approximately 6 minutes, turning them halfway through for desired grill markings and even cooking. Brush the skewers with the soft smoked tomato butter. Close the lid and cook for approximately 2 minutes.

With tongs, remove the skewers from the grill and spoon the herb salsa verde over the skewers.

