Shrimp and Vegetable Kebabs

2 Tablespoons salt

2 Tablespoons sugar

1 quart water

1 pound jumbo shrimp, peeled and deveined

1 large bell pepper, cut into 3/4 inch strips

12 cremeni mushrooms

12 scallions, cut into 3 inch lengths

2 Tablespoons vegetable oil

Vinaigrette

1 lemon, juiced

1/8 cup olive oil

1 teaspoon fresh thyme

1 clove garlic, minced

1/4 teaspoon salt

1/4 teaspoon dijon mustard

pepper

​Dissolve salt and sugar in water. Add shrimp to brine. Cover and refrigerate 15 minutes.

Place pepper strips on a paper towel lined plate and microwave 2 minutes.

Place mushrooms on a paper towel lined plate and microwave for 2 minutes.

Transfer vegetables to a cutting board to cool.

Thread a shrimp onto each skewer. Follow with a mushroom, three scallions and a couple of pepper strips.

Brush kebabs with oil and sprinkle with salt and pepper. Grill.

While shrimp cooks, stir together vinaigrette ingredients.

Serve shrimp with rice or couscous.

Serve with individual dipping dishes of lemon vinaigrette.