



Shrimp, Old-fashioned Loaf and Stuffed Olive Kebabs with Dill-flavored Yogurt (or sour cream)

12 21/25 shrimp, shelled
8 large cubes *Au Pain Doré Old-fashioned Loaf*
8 stuffed olives of your choice

Marinade

2 garlic cloves, crushed
2 thyme sprigs
1 tablespoon curry powder
½ cup olive oil
Juice and zest of two lemons

Dill-flavored yogurt

½ cup of Méditerranée yogurt (plain) or sour cream
2 tablespoons dill, chopped
Salt and pepper
1 tablespoon olive oil
Lemon juice

Combine all ingredients for marinade and pour over shrimp, bread cubes and stuffed olives. Prepare skewers by alternating shrimp and bread cubes, and place a stuffed olive on both ends of each skewer.
Melt butter in a frying pan over medium heat and cook kebabs on both sides until bread has started to brown.
Serve with dill-flavored yogurt.

*Recipe created for
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