

Grilled Shrimp

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A tasty appetizer.

Ingredients

Ingredient	Qty	Units
Shrimp (peeled and deveined)	2	Lbs.
Basil (chopped)	2	Tbs.
Cayenne pepper	1/4	Tsp.
Garlic cloves (minced)	3	Each
Olive oil	1/3	Cup
Red wine vinegar	2	Tbs.
Kosher salt	1/2	Tsp.
Tomato sauce	1/4	Cup

Directions

Mix together all ingredients, cover and refrigerate for 30 to 60 minutes.

Put the shrimp onto skewers. If you are using wood skewers, be sure to soak them in cold water first.

Cook on the grill over medium heat for approximately 4 minutes per side (the shrimp should turn opaque).