

Grilled Shrimp

Preparation time: 30 minutes plus marinating time

Grilling time: 8-10 minutes

Yield: varies depending on the number of shrimp per pound; approximately 45

Ingredients:

- 2 teaspoons minced garlic (approximately 4 cloves)
- 1/3 cup olive oil
- ¼ cup spicy bloody mary mix
- 2 Tablespoons red wine vinegar
- 1/3 cup tequila
- 2 teaspoons lime juice
- 2 Tablespoons chopped fresh basil
- ½ teaspoon Old Bay Seasoning
- 1 Tablespoon (or to taste) red pepper flakes
- ¼ teaspoon cayenne pepper
- ½ teaspoon salt
- 2 pounds fresh, raw large shrimp, peeled and deveined.

You will need a large bowl, a coverable 9 X 13 casserole dish and twelve 8"-12" skewers.

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- 1) In the large bowl stir together the garlic, olive oil, Bloody Mary mix, red wine vinegar, tequila and lime juice.
 - 2) Add the basil, Old Bay, red pepper flakes, cayenne pepper, and salt and continue stirring.
 - 3) Add the shrimp to the mixture and stir evenly until the shrimp are coated.
 - 4) Put 5-6 shrimp on each skewer by piercing twice forming a U shape with the shrimp. Set the skewered shrimp into the 9" X 13" casserole dish.
 - 5) Cover the shrimp with the marinade from the bowl and cover the casserole dish with a lid or plastic wrap.
 - 6) Refrigerate for at least 30 minutes. Turn the shrimp over once during marinating.
 - 7) Preheat your grill to medium heat (350°) and oil the grates lightly.
 - 8) Grill the shrimp on the preheated grill for 4-5 minutes per side until they become opaque. Discard the marinade.

Substitutions:

- You can use vegetable juice instead of Bloody Mary mix.
- You can use 2 teaspoons dried basil instead of fresh basil.

Additions/Options:

- For a more Mexican flavor add cilantro.
- For a sweeter flavor add brown sugar.
- For a spicier taste add 1 or more-Chipotle peppers, ¼ cup hot wing sauce or hot sauce.

Notes: