



EARTHWORKS
LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Grilled Shrimp w/ BBQ Sauce

(serves 4)

Ingredients:

- 1 1/2 lbs. large frozen, uncooked shrimp in the shell
- 2 cups of your favorite BBQ sauce
- 1/3 cup vegetable oil
- 1/2 Tsp salt
- 1/3 cup freshly squeezed lemon juice

Defrost the shrimp by putting them in a collander or straining basket and running cold water over them until unfrozen.

Peel and de-vein the shrimp.

Put the shrimp into a glass or ceramic bowl and add the sauce and oil. Cover and refridgerate for one hour.

Build a multi-level fire by leaving about 1/3 of the charcoal grate free of coals, and then banking the fire on the other 2/3 in a triangular shape.

When the coals are all grey, lift the shrimp from the marinade and shake most of it off. Thread the shrimp onto skewers, and grill them for 2 to 3 minutes per side, basting the shrimp frequently with the marinade.

Remove the shrimp from the skewers and pile them on a serving platter. Sprinkle them with salt and lemon juice and serve immediatly.