

Christmas

Shrimp Skewers

INGREDIENTS

1 pound Jumbo shrimp.....○

Dry Rub for Shrimp

¼ teaspoon Poultry Seasoning.....○

¼ teaspoon Cayenne Pepper.....○

⅛ teaspoon White Pepper.....○

⅛ teaspoon Onion Powder.....○

1 tablespoon Garlic Powder.....○

1 Lemon.....○

¼ cup Olive Oil.....○

4 or 5 Wooden Skewers.....○

Splash of White Wine.....○

PREPARATION

- Place Shrimp on pre-soaked Wooden Skewers, 6 to 8 per skewer.
- Mix Poultry Seasoning, Cayenne Pepper, White Pepper, Onion Powder, and Garlic Powder together. Sprinkle over Shrimp.
- Refrigerate for 1 to 4 hours.
- Place skewers of Shrimp on pre-heated grill.
- Combine Olive Oil, White Wine, and juice of 1 Lemon. Baste with mixture while on the grill. Cook until pink on BOTH sides, approximately 2 to 3 minutes per side.

SERVES 4