
BBQ Garlic Chili Shrimp

Total time: 15 min Yield: 4 servings

Ingredients

24 pieces shrimp (21 to 25 ct. size)
1 cup Italian dressing
1 cup American chili sauce
1/4 cup garlic (chopped)
2 Tbsp honey
1 Tbsp oyster sauce
1 Tbsp Chinese garlic chili sauce

Prep Time: 10 min Cooking Time: 5 min Total Time: 15 min

Instructions

Split the back of the shrimp with scissors, remove the vein if any, and place in a zip top bag with the Italian dressing. Let it marinate for ten minutes. Take the shrimp out of the bag and skewer three pieces of shrimp on a water soaked bamboo skewer.

In a small bowl place the chili sauce, garlic, honey, oyster sauce, Chinese garlic chili sauce and mix well. Place the shrimp on a barbecue grill and brush generously with the garlic chili sauce. Grill for one minute. Turn the shrimp over once, brush with more sauce and grill for another one to two minutes and enjoy!

Recipe brought to you by:

Chef Grant Sato