

Betty's Grilled Jumbo Shrimp



Uploaded on 13 Sep 2010

In this video, Betty (with Rick's help) demonstrates how to make Grilled Jumbo Shrimp. Marinated in a blend of zesty flavors, these shrimp are grilled to perfection on an outdoor grill and pick up a delightful Cajun-style flavor!

Ingredients:

1 ½ pounds fresh jumbo shrimp (or prawns), with heads removed and deveined (You may leave the shell and tail on.)
onion salt, to taste
hot sauce, to taste (I use sauce made from cayenne peppers)
extra virgin olive oil, enough to coat shrimp

Place the fresh shrimp in a bowl for marinating. Sprinkle generously with onion salt and hot sauce. Pour olive oil over the shrimp. Use your hands to spread the marinade, so as to completely cover the shrimp. Cover with plastic wrap and refrigerate for about 4 hours for the flavors to soak into the shrimp. When ready to grill, have your grill at medium-high heat, and place shrimp on the grill. Cook for about 6 to 8 minutes, turning as needed, until shrimp is pink on the outside and white on the inside. Do not over-cook. Place shrimp on a serving platter and serve immediately. I served mine with Grilled Summer Vegetables, Savory Cilantro Rice, melon salad, and iced tea. The shrimp are luscious, having a zesty Cajun-style twist! Enjoy!!! Love, Betty ♥♥♥♥♥