

GRILLED SEXY & SASSY SHRIMP

- 2lbs Large or Jumbo Shrimp (16 to 25ct), peeled and deveined
- 1/4c Avocado or EVO Oil
- 2Tbsp **SEXY & SASSY GARLIC** seasoning
- Optional:
 - 1/4c unsalted butter, melted
 - 2tsp **SEXY & SASSY GARLIC** seasoning
- Rinse shrimp and pat completely dry with paper towels.
- In a large bowl, whisk together oil and seasoning.
- Toss in shrimp in the marinade and let sit in fridge for at least 20 minutes.
- Meanwhile, melt the butter and mix in seasoning and set aside.
- Thread shrimp onto bamboo or metal skewers to make flipping easier.
(if using bamboo skewers, soak in water for 15 minutes prior)
- Preheat grill or grill pan to medium-high (375-400*) and lightly oil grates.
- Place the shrimp on the grill for 2-3 minutes per side, until they are opaque.
- Remove from heat and brush lightly with butter mixture and serve while hot.

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