

Seafood Charlie Recipe

Grilled Shrimp Skewers

A Seafood Charlie Recipe

Prep: 10 minutes plus soaking

Grill: 5 minutes

Serves: 4

Ingredients:

4 (6-inch) wooden skewers

12 raw 16/20 count peeled and deveined shrimp.

1/2 teaspoon salt.

1/4 teaspoon garlic powder.

1/4 teaspoon ground black pepper.

1 tablespoon olive oil

Nonstick grilling spray.

Recipe

1. Prepare outdoor grill for direct grilling over medium-high heat. Soak skewers in water for 15 minutes.
2. Assemble shrimp on skewers, 3 shrimp per skewer. In cup, combine salt, garlic powder and pepper.
3. Coat shrimp with oil and seasoning mixture. Spray grill rack with nonstick grilling spray. Place shrimp skewers on hot grill rack, and cook 5 to 6 minutes or until shrimp turn opaque throughout and internal temperature reaches 145 degrees turning once.

Enjoy!