

Sweet Honey Grilled Shrimp

Ingredients

2 lbs Medium Shrimp, raw peeled & deveined
8 oz Italian salad dressing
1 cup Honey
1/2 tsp minced Garlic

Directions

In a small bowl, combine salad dressing, honey and garlic; set aside 1/2 cup. Pour remaining marinade into a large resealable plastic bag. Add the shrimp. Seal bag and turn to coat. Refrigerate and marinate at least 30 minutes. Cover and refrigerate reserved marinade for basting.

Coat grill rack with cooking spray before starting the grill. Drain and discard marinade from bag. Thread shrimp onto metal skewers or wooden skewers (soak skewers in water for 20 minutes prior to threading).

Grill over medium heat for 2 minutes per side. Baste with reserved marinade. Grill 3-4 minutes longer or until shrimp are pink, turning and basting frequently.

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