

GRILLED SHRIMP SKEWERS RECIPE

THIS GRILLED SHRIMP SKEWERS RECIPE COMBINES LARGE SHRIMP WITH MELTED BUTTER, GARLIC, AND HANDCRAFTED SMOKED SEASONINGS TO CREATE A LIGHT, SMOKY DISH THAT'S PERFECT FOR SUMMER COOKOUTS OR WEEKNIGHT DINNERS.



				
PREP TIME 15 MIN	COOK TIME 8-10 MIN	TOTAL TIME 25 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE SHRIMP

- IF USING WOODEN SKEWERS, SOAK THEM IN WATER FOR 30 MINUTES.
- PAT THE SHRIMP DRY WITH PAPER TOWELS.

STEP 2: MAKE THE BUTTER SEASONING

- IN A SMALL BOWL COMBINE:
 - MELTED BUTTER
 - OLIVE OIL
 - MINCED GARLIC
 - GARLIC POWDER
 - HICKORY SMOKED LEMON PEPPERCORN
 - HICKORY SMOKED SEA SALT
- WHISK UNTIL WELL COMBINED.

STEP 3: ASSEMBLE THE SKEWERS

- THREAD THE SHRIMP ONTO SKEWERS, PIERCING EACH SHRIMP TWICE TO KEEP THEM SECURE WHILE GRILLING.
- BRUSH BOTH SIDES GENEROUSLY WITH THE SEASONED BUTTER MIXTURE.

STEP 4: GRILL

- PREHEAT YOUR GRILL TO 400–450°F.
- GRILL THE SHRIMP FOR 2–3 MINUTES PER SIDE, JUST UNTIL THEY TURN OPAQUE WITH LIGHT GRILL MARKS.
- AVOID OVERCOOKING.

STEP 5: FINISH

- BRUSH WITH ANY REMAINING BUTTER MIXTURE IMMEDIATELY AFTER REMOVING FROM THE GRILL.
- GARNISH WITH CHOPPED PARSLEY AND SERVE WITH FRESH LEMON WEDGES.



SMOKEHOUSE KITCHEN TIPS:

- USE LARGE OR JUMBO SHRIMP FOR EASIER GRILLING.
- PAT SHRIMP DRY BEFORE SEASONING.
- COOK OVER MEDIUM-HIGH HEAT.
- SHRIMP ARE DONE AS SOON AS THEY BECOME OPAQUE AND CURL INTO A "C."
- BRUSH WITH BUTTER AFTER GRILLING FOR EXTRA FLAVOR.

INGREDIENTS

- 1½ POUNDS LARGE SHRIMP (PEELED AND DEVEINED)
- 4 TABLESPOONS BUTTER, MELTED
- 2 CLOVES GARLIC, MINCED
- 1 TEASPOON HICKORY SMOKED LEMON PEPPERCORN
- 1 TEASPOON HICKORY SMOKED SEA SALT
- ½ TEASPOON GARLIC POWDER
- 1 TABLESPOON OLIVE OIL
- FRESH PARSLEY, CHOPPED (OPTIONAL)
- LEMON WEDGES, FOR SERVING

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- HICKORY SMOKED SEA SALT
- HICKORY SMOKED LEMON PEPPERCORN

RECIPE VARIATIONS

- CAJUN GRILLED SHRIMP
- GARLIC PARMESAN SHRIMP SKEWERS
- CHILI LIME SHRIMP
- TERIYAKI SHRIMP SKEWERS

WHAT TO SERVE WITH

- SMOKED GRILLED CORN ON THE COB
- COWBOY POTATOES