



Grilled Spicy Shrimp

Ingredients

36 large uncooked shrimp, peeled and deveined (2 pounds)
1/2 cup olive oil
1/2 cup fresh basil, finely chopped
4 cloves garlic, crushed
2 tablespoons white wine vinegar
1 tablespoon Worcestershire sauce
2 teaspoons hot pepper sauce
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper

Preparation method

Create marinade by combining olive oil, basil, cloves, white wine vinegar, Worcestershire sauce, hot pepper sauce, salt and pepper in bowl.

Thread 6 shrimp, evenly spaced, onto 12-inch metal skewers. Place shrimp skewers in 15x10 glass baking dish. Pour all but 1/4 cup marinade over shrimp; turn skewers to coat shrimp fully. Cover and chill the skewers and the remaining marinade for one hour.

Bring grill to medium-high heat. Grill shrimp until approximately 2 1/2 minutes per side - or until just opaque in center. When done, place skewers on a platter and spoon the remaining marinade on the shrimp. Serve immediately.

