

Marinated Shrimp Skewers



Modified from: www.food.com

Serves 4

3/4c olive oil

1/2c spicy tomato sauce

1/4c sherry vinegar

1/2t pepper

1T basil, dried

1/2t ancho powder, dried

2T Frank's Hot Sauce

5 garlic cloves, coarsely chopped

4 pounds shrimp, raw, peeled, deveined

Soak wooden skewers in water.

Whisk together olive oil, tomato sauce, vinegar, pepper, basil, ancho powder and hot sauce. Pour into large zip~lock bag and add garlic pieces.

Add uncooked, peeled, deveined shrimp into bag with marinade. Seal and refrigerate or keep on ice in cooler for up to 1 hour.

Preheat grill to medium~high heat. Remove shrimp from marinade, thread onto wooden skewers and grill 2~3 minutes per side.

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