

# SIZZLING BBQ SHRIMP SKEWERS

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## Ingredients:

- 1 pound raw large shrimp, cleaned & deveined
- 1 tablespoons olive oil
- 1 tablespoons old bay seafood seasoning
- ½ cup BBQ sauce
- 1 tablespoons brown sugar
- special equipment: 10-inch wooden skewers

## Directions:

1. Fire up the grill! They may also be cooked under the broiler. Prepare coals to medium heat. Soak wooden skewers in water for 20 minutes, to prevent burning.
2. Place shrimp onto skewers & brush with olive oil on both sides to prevent sticking. Lightly season shrimp with Old Bay seasoning on each side.
3. Place shrimp on grill & cook for 2-3 minutes on each side. Or, place under the broiler for 5-7 minutes until done. While shrimp are cooking, heat BBQ sauce & brown sugar in a small saucepan. When shrimp are done, generously brush them with BBQ sauce & enjoy!

servings: 4 / prep time: 25 minutes / cook time: 4-7 minutes