

PORTER
BRAND MEATS
& YORK



Spicy BBQ Shrimp



INGREDIENTS:

- * 2 pounds shrimp (peeled and deveined)
- 3 garlic cloves, minced
- 1 teaspoon salt
- 1/8 teaspoon ground chipotle chili pepper
- 2 tablespoons ancho chili pepper
- 1/4 cup olive oil

DIRECTIONS:

In a medium sized mixing bowl, mix together all of the ingredients and pour into a resealable plastic bag. Add shrimp and gently toss. Place bag in the refrigerator for 10-15 minutes.

Preheat grill to medium-low heat.

Thread shrimp onto skewers piercing once near the tail and once near the head or you can use a grill basket. Lightly oil the grill and cook shrimp for 2-5 minutes per side, or until opaque. Remove from grill and enjoy!



PREP TIME
25 MINS



COOK TIME
7-10 MINS



SERVES **4**

* Find these succulent shrimp on Porterandnyork.com »

