Peel and Eat BBQ Shrimp

Ingredients

- 1/4 cup smoked sweet paprika
- 2 tbsp Ancho Chili Powder
- 2 tbsp brown sugar
- 2 tsp ground cumin
- 3 tbsp canola oil
- 2 tsp kosher salt
- 1 tsp black pepper
- 2 lbs large shrimp, shell on
- 6 clove garlic, coarsely chopped
- 1/2 cup thinly sliced green onion

Summary

Yield: 4
Source: dartdart/ Bobby Flay
Prep Time: 30 minutes
Category: Seafood
Cuisine: American

Instructions

Whisk together the paprika, ancho powder, brown sugar, cumin, garlic, canola oil, salt and pepper in a small bowl.

Place the shrimp in a large bowl, add the spice rub and stir well to coat each shrimp.

Heat your grill to high.

Skewer 1/2 the shrimp and place on a grill pan to cook until just cooked through, 3 to 4 minutes. Stir in half of the green onions and transfer to a large platter or turnout onto brown paper bags. Wipe out the pan with paper towels, and repeat with the remaining ingredients.

Notes

Special equipment: wooden skewers, soaked in water for about 25 minutes