Grilled Pepper Shrimp

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Spice Things Up a Little With These Pepper Marinated Grilled Shrimp...

Here is what you will need:
1 Pound Raw Shrimp (with tails on)
1/2 Cup Extra Virgin Olive Oil
2 Teaspoons Minced Garlic
1 ...Tablespoon Lemon or Lime Juice
1 or 2 Tablespoons Hot Pepper Sauce
1/2 Teaspoon Coarse Salt
1/2 Teaspoon Red Pepper Flakes
1/2 Teaspoon Chili Powder
1/4 Teaspoon Black Pepper

Peel and de-vein the shrimp if needed, then set aside. Combine all other ingredients in a bowl large enough to hold all the shrimp, mix well then add the shrimp. Coat the shrimp with marinate, cover and refrigerate for 1 to 2 hours.

Preheat your grill while you place the shrimp on skewers. Cook for about 3 minutes per side over medium-high heat, basting once with the marinate before flipping.

Once fully cooked, serve immediately.

It's just that simple, and sure to become one of your favorites!

Background Music
"I Feel You" Kevin MacLeod (incompetech.com)
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