



HONEY GRILLED SHRIMP



INGREDIENTS:

1/2 teaspoon garlic powder
1/4 tablespoon ground black pepper
1/3 cup Worcestershire sauce
2 tablespoons dry white wine
2 tablespoons Italian-style salad dressing
1 pound large shrimp
1/4 cup honey
1/4 cup butter, melted
2 tablespoons Worcestershire sauce
skewers

DIRECTIONS:

In a large bowl, mix together garlic powder, black pepper, 1/3 cup Worcestershire sauce, wine, and salad dressing; add shrimp, and toss to coat.

Cover, and marinate in the refrigerator for 1 hour.

Preheat grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

In a small bowl, stir together honey, melted butter, and remaining 2 tablespoons Worcestershire sauce. Set aside for basting.

Lightly oil grill grate. Grill shrimp for 2 to 3 minutes per side, or until opaque. Baste occasionally with the honey-butter sauce while grilling.