



SPICY GRILLED SHRIMP

Recipe By: SUBEAST

"So fast and easy to prepare, these shrimp are destined to be the hit of any barbeque. And, weather not permitting, they work great under the broiler, too."

Ingredients

- 1 large clove garlic
- 1 tablespoon coarse salt
- 1/2 teaspoon cayenne pepper
- 1 teaspoon paprika

- 2 tablespoons olive oil
- 2 teaspoons lemon juice
- 2 pounds large shrimp, peeled and deveined
- 8 wedges lemon, for garnish

Directions

1. Preheat grill for medium heat.
2. In a small bowl, crush the garlic with the salt. Mix in cayenne pepper and paprika, and then stir in olive oil and lemon juice to form a paste. In a large bowl, toss shrimp with garlic paste until evenly coated.
3. Lightly oil grill grate. Cook shrimp for 2 to 3 minutes per side, or until opaque. Transfer to a serving dish, garnish with lemon wedges, and serve.