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# Annandale Barbecued Shrimp (Hot)

Margaret Reeves Drury

Party Recipes from the Charleston Junior League - 1993

Servings: 4

**1/2 cup soy sauce**

**1 cup olive oil**

**2 cloves garlic, crushed**

**1 pound shrimp (with tails on), peeled**

In a medium bowl, combine the soy sauce, olive oil and garlic. Add the shrimp. Toss to coat.

Refrigerate for at least one hour or as long as overnight.

Prepare coals for grilling.

Remove the shrimp from the marinade and grill, turning once, until tender, about 2 minutes per side.

## **Appetizers**

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*Per Serving (excluding unknown items): 499 Calories; 54g Fat (95.7% calories from fat); 2g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2058mg Sodium. Exchanges: 1 Vegetable; 11 Fat.*