

Spicy Grilled Shrimp

ReynoldsKitchens.com

Non-stick aluminum foil

1/4 cup lemon juice

2 tablespoons Worcestershire sauce

4 teaspoons seafood seasoning

2 teaspoons lemon pepper

1 teaspoon dried basil

4 cloves garlic, minced

1/2 cup vegetable oil

1 pound medium raw shrimp, peeled and deveined

In a bowl, combine all of the ingredients except the shrimp, whisking until thickened. Reserve half of the marinade for basting.

Add shrimp to the bowl. Cover and refrigerate for 30 minutes.

Drain the shrimp and discard the marinade.

Preheat grill to medium-high.

Make drainage holes in a sheet of aluminum non-stick foil with a large grilling fork. Place the foil on a grill rack with non-stick side up toward food.

Arrange shrimp on top of foil.

Grill 2 to 3 minutes. Turn shrimp and baste with the reserved marinade.

Grill 2 to 3 minutes longer or until shrimp are firm and pink.

Per Serving (excluding unknown items): 1036 Calories; 109g Fat (92.4% calories from fat); 2g Protein; 18g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 977mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 1/2 Fruit; 22 Fat; 1/2 Other Carbohydrates.