



Smoky Shrimp Skewers

You'll need:

Fresh Shrimp
Iguana Smoky Chipotle Pepper Sauce
Olive oil
Black Pepper
Skewers

Soak bamboo skewers in water for 1/2 hour. Skewer shrimp: through shoulder end of first shrimp then tail of second, then tail of first and shoulder of second. Repeat until skewer is full.

Place skewers on a large platter and lather liberally with Iguana Smoky Chipotle Pepper Sauce, drizzle with olive oil and shake with black pepper. Cover with plastic wrap and refrigerate for 1 hour.

Grill 2 mins per side on a med/hot grill, until shrimp turns opaque white. DO NOT overcook. They are better slightly underdone than overdone.

Serve with a cold, crisp white wine or your favorite beer.