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Glazed Shrimp with Bourbon Barbecue Dunk

Courtesy of Skewer It!

Dunk:

- 1-1/2 cups chili sauce
- 1/4 cup finely chopped green onions
- 1/4 cup olive oil
- 2 tablespoons molasses
- 2 tablespoons bourbon
- 2 tablespoons Worcestershire sauce
- 2 tablespoons soy sauce
- 1 teaspoon Tabasco sauce
- 2 teaspoon minced garlic
- 24 medium shrimp, peeled and deveined, about 1 lb

Makes 24 skewers (we served it piled on a plate with toothpicks to make it easier)

To make the dunk: Whisk together the chili sauce, green onions, olive oil, molasses, bourbon, worcestershire sauce, soy sauce, Tabasco and garlic in small bowl. Reserve 1 cup for a dipping sauce and refrigerate. Place the shrimp and remaining dunk in a ziploc bag. Seal the bag and shake to coat. Marinate in refrigerator for at least 15 minutes, up to 8 hours.

Soak twenty-four 6-inch wooden skewers in water for 30 minutes; drain before using. Preheat a grill to medium high or the oven to 450.

Drain the shrimp. Thread 1 shrimp onto each skewer. If using a grill, brush or spray the grill rack with oil. Place the skewers on the grill rack and grill, uncovered, for about 5 minutes, rotating the skewers frequently until the shrimp are pink. If using the oven, place the skewers on a baking sheet lined with aluminum foil and cover loosely with more foil. Bake 5-7 minutes. Serve warm, at room temp or chilled with the remaining dunk.

Sweetnicks' Note: Do not bake these instead. I tried that last night to save a bit of time and mess, and the shrimp just doesn't taste as good as grilling. If you can't use an outdoor grill, then a grill pan would work fine as well.