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BBQ Grilled Shrimp



Ingredients

1kg fresh shrimp - cleaned
5 tbsp olive oil
4 tbsp tomato sauce
2 tbsp red wine vinegar
3 garlic cloves - minced
1/4 tsp cayenne pepper
Chopped fresh basil
Pinch of salt

Preparation

- 1 Combine all the ingredients except the shrimp in a glass bowl.
- 2 Add the shrimp and ensure that they are well coated.
- 3 Cover the bowl with cling film and refrigerate for an hour.
- 4 Skewer the shrimp onto skewers and discard the marinade.
- 5 Grill the shrimp for 2 minutes on each side until they are opaque.

Cooks Note
