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Posted on 21 October 2012  
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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

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