

BARBECUED SHRIMP

OK, it doesn't get any easier than this, so there's no excuse. Beware though, once your guests taste these shrimp, they will continually bug you to make them again and again. These are much easier to grill if you have a special barbecue frying pan. The pan has many holes in it, a bit smaller than a dime, which allow the heat and smoke from the grill get to the shrimp. If you don't have one, use bamboo skewers, and piercing both ends of the shrimp, put 5 to 6 shrimp on each skewer. Be sure to soak the skewers for 20-30 minutes in water before putting the shrimp on. This will keep the ends from catching on fire and burning off.

1 pound (or more) Shrimp, peeled and de-veined
Zesty Italian salad dressing

Put the peeled and de-veined shrimp in a medium sized mixing bowl, and add enough Italian dressing to cover. Mix well, allowing to marinate for at least 30 minutes, but ideally 2-4 hours, stirring occasionally. The shrimp may begin to turn white around the edges, but don't worry. The acid in the dressing is actually cooking the shrimp chemically, without heat!

If using skewers soak them, then string on the shrimp. Place them over medium heat, and turn every 1 minute. The shrimp are done when they are firm and pink, usually about 5 minutes, but this may vary based on your grills temperature and the size of the shrimp.

If using a frying pan, drain the shrimp and place in the pan on the grill over medium heat. Stir well every minute until done, about 5 minutes.

Isn't that easy?