

# Recipe: Sweet & Smokey Shrimp

From the Kitchen of: *My Sister's Pantry Spices & Seasonings*

## Ingredients:

2 lbs Shrimp

1/4 cup Lime Juice

2 TBS Oil

1 TBS My Sister's Pantry Sweet & Smokey

## Directions:

Whisk together lime juice, oil and Sweet & Smokey. Pour over shrimp. Let the shrimp stand in marinade for at least 30 minutes. Remove shrimp from marinade. Add shrimp to grill basket or place on skewers. Grill the shrimp at med heat 2 to 3 minutes on each side until shrimp is pink.



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Spices & Seasonings