



Sesame Shrimp Kabobs

This is a quick and easy recipe that is sure to delight the Shrimp Lover in your home!

2/3 c. Evelyn's Tangy 'N' Spicy Gourmet Sauce
2 tbsp. freshly squeezed lime juice
2 cloves garlic, minced
2 lbs large shrimp, peeled and deveined
2 tbsp. sesame seeds, toasted

Whisk together gourmet sauce, lime juice, and minced garlic in a large bowl; set aside. Add shrimp to bowl, tossing with mixture. Cover; refrigerate 30 minutes.

Preheat grill to medium heat. Thread shrimp onto 12 (8-inch) skewers.

Spray rack with nonstick cooking spray and Grill, covered, over medium heat for 3 to 5 minutes on each side or until shrimp turns opaque. Sprinkle with toasted sesame seeds and serve.

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Evelyn's Gourmet Recipes, Inc.
P.O. Box 512
Springville, Alabama 35146
1-877-629-3330