



# RECIPES

## Shrimp Kebobs

Jason Brown, Chef, Food Stylist, IG [@chef\\_jdish](#)

Grilling shrimp is always a fantastic way to show the versatility of one of the ocean's best shellfish, but the shrimp can stick to the grill or even worse they can fall through the grill grates and this why we skewer them and make kebobs.

### Directions:

[View the Video](#)

1. Prior to skewering shrimp on wooden kebob skewers soak the skewers in water to prevent from flaming up on the grill. About 20 minutes.
2. Take medium peeled and deveined shrimp and toss in a bowl with olive oil, fresh herbs (cilantro & chives) and lime juice.
3. For best results, take two skewers and place the bottom of the shrimp on one and the top of the shrimp on the other, sliding them down evenly. This will make the shrimp cook evenly and make it easy to flip.
4. Grill shrimp for 2 ½ mins each side. Place shrimp kebobs on a platter with grilled veg and a rice pilaf.

### Ingredients:

- Shrimp
- Olive oil
- Fresh Herbs (cilantro, chives)
- Lime juice
- Grilled vegetables
- Rice pilaf

