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Honey 'n Lime Grilled Shrimp Recipe

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HONEY 'N LIME GRILLED SHRIMP RECIPE

Ingredients

- 1 Tablespoon (Tbsp.) or more to taste Cherchies Chardonnay Lime & Cilantro Seasoning
- 1/2 cup honey
- 1 lb. shrimp, cleaned and deveined (Frozen cooked shrimp, defrosted would work fine too)
- 1/2 lime, plus the zest
- Microplane or zester (Don't have one? Don't fret. A vegetable peeler and knife will do the trick) * See our cooking tip!
- Wooden skewers (soaked in water for 30 minutes to prevent burning)

Preparation

1. In a small bowl, combine honey, lime zest, lime juice, and Cherchies Chardonnay Lime & Cilantro Seasoning. Set aside.
2. Spray grill lightly with cooking spray. Turn on grill to high, then down to low when ready to cook. Meanwhile, skewer shrimp onto wooden skewers. (I find it is easier to grill shrimp this way). Brush honey-lime mixture onto shrimp. Put shrimp on grill, and cook for only a few minutes on each side, until shrimp turn pink (If using fresh shrimp). For frozen cooked shrimp, cook for a few minutes on each side. Serve on a pretty platter with lettuce, and you have an easy appetizer, lunch, or dinner.
3. Perfection! Enjoy:)



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