

Yuengling Bacon BBQ Grilled Shrimp

Ingredients:

- 2 1/2 pounds - Jumbo shrimp (U15 or U16/20)
- 3 ounces – Yuengling Bacon BBQ Sauce
- 1/4 cup - Olive Oil
- 1/4 cup - Chopped Cilantro
- 1/2 Shallot, diced
- 3 Tablespoons - Lemon Juice
- 1 teaspoon - Dried Basil
- 1 Clove Garlic, minced
- 1 ea Lime, juiced
- 1/2 teaspoon Salt

Preparation:

Peel and de-vein shrimp and place in a zip lock plastic bag. Mix ingredients together and pour mixture over shrimp. Seal bag and allow to marinate for 1-2 hours.

Preheat grill for medium-high heat. Remove shrimp from bag and discard marinade. Place shrimp on grill and allow to cook for 2 to 3 minutes on each side or until pink all the way around.

Remove from heat and serve.