

Firecracker Shrimp *-original recipe from my friend, Chonie, and renamed by me*

- ½ cup olive oil
- 8 cloves garlic, crushed
- 1 ⅓ tablespoons ginger, minced
- 2 teaspoons crushed red pepper
- 2 pounds jumbo bay shrimp, uncooked (I like to buy the peeled and deveined ones, just for convenience!)

Mix olive oil, garlic, ginger, and crushed red pepper in a small bowl, then pour over the shrimp. Stir to coat.

Thread five shrimp onto each bamboo skewer. Lay on a hot grill. Cook on one side 2-3 minutes, then turn to finish cooking on the other side. It should only take about 5-7 minutes total.

Alternatively, you can heat a skillet and sauté shrimp just until they turn pink.

Make Firecracker Shrimp on skewers for a great appetizer or serve for dinner with rice and sautéed zucchini.