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Grilled Shrimp with Orange Bourbon Glaze

An incredibly simple yet sophisticated grilled shrimp treat for a Sunday afternoon barbecue! Serving Size: 15-20 skewers

Ingredients

- 1lb jumbo shrimp, peeled and deveined
- 4-5 lemons and limes, quartered
- Juice of 1 lemon
- 1 pint cherry tomatoes
- Bamboo or metal skewers
- Blake Hill's Orange & Bourbon Marmalade

Preparation

1. Oil the grill, heat to 400°F. If using bamboo skewers, submerge in water
2. Whisk together ½ cup Blake Hill's Orange & Bourbon Marmalade and lemon juice, pour over shrimp in bowl, and marinate 30 minutes
3. Slide tomatoes, marinated shrimp, quartered lemons & limes, and any other veggies onto skewers
4. Grill skewers on each side for 2-3 minutes until marmalade caramelizes a little. Shrimp should be thoroughly opaque and pink
5. Remove from heat and brush grilled shrimp with another coat of Orange & Bourbon Marmalade —Serve while warm and Enjoy!