

CHARRED TEXAS PETE® FIERY SWEET SHRIMP

INGREDIENTS:

2 lbs. 12-15 ct. jumbo shrimp
¼ cup extra virgin olive oil
Salt and pepper to taste
1 cup Texas Pete® Fierly Sweet Wing Sauce
1 bunch fresh cilantro

PREPARATION:

Season shrimp with extra virgin olive oil, salt and pepper. Refrigerate for up to an hour.

Pre-heat the grill to medium high and cook shrimp 2-3 minutes per side. Remove from grill and in a large bowl combine with Texas Pete® Fierly Sweet Sauce and toss thoroughly. Sprinkle with chopped, fresh cilantro and serve.

