

# Smoky Shrimp Skewers

- Ample supply of Fresh Shrimp
- Smoky Iguana Chipotle Pepper Sauce or Salsa
- Olive Oil
- Black Pepper
- Skewers

Head & peel (and de-vein if you are so inclined) a bunch of fresh shrimp leaving just the tail on as a "grip". Skewer shrimp onto bamboo skewers(soak skewers beforehand for an hour so they don't burn-up) 4 to 6 on a typical 6" to 9"skewer. Fat shrimp can be poked straight thru the middlesection, or for the "Martha Stewart look" stick first one through the tail tip and then the shoulder end of the next shrimp in line then back to other end of first shrimp, etc. threading on alternatively so they are interlocking.

Place skewers flat on a large platter and slather liberally with Smoky Iguana Chipotle Salsa or Pepper Sauce. Then drizzle lightly with olive oil and pepper those babies up. Cover w/plastic wrap and let stand in the fridge for an hour or more. Cook on a medium hot grill, 2 minutes per side until shrimp turns opaque white, or in high broiler in a skillet or broiling pan, watch it as it cooks on each side. 1 to 1 1/2 min. max., until they just start to blacken ever so slightly. Note: it's a big no-no to overcook shrimp... they are better slightly underdone than overdone. Accompany with a cold crispy white wine or cold beer.