

# Grilled Apricot Citrus Shrimp Skewers

By Doug Keiles, Ribs Within BBQ

1 pound medium raw shrimp, peeled and deveined, tails intact  
2 lemons, juiced  
2 limes, juiced  
¾ cup apricot preserves  
2 tablespoon olive oil  
1 large clove garlic, minced  
¼ teaspoon red pepper flakes  
1 tablespoon finely chopped fresh chives  
1 Teaspoon Ribs Within Hot Salt

Skewer 6 shrimp on 2 parallel metal skewers (or wooden skewers that have been soaked in water for 30 minutes)

In a small bowl, mix together lemon and lime juice, apricot preserves, olive oil and red pepper flakes.

Place skewered shrimp in a zip top bag and pour the marinade in the bag, reserving ¼ cup for basting skewers.

Marinate shrimp for about 45 minutes in the refrigerator, turning over carefully once as not to puncture the bag with the skewers.

Preheat grill to medium. Remove skewers from bag and discard marinade. Place skewers on grill and brush with reserved marinade. Sprinkle Hot Salt on one side. Cook 2-3 minutes per side, uncovered and baste frequently. Flip and cook for 5-6 minutes total or until the shrimp are opaque. Brush with marinade again before serving.