

Grilled Salt and Pepper Mango Shrimp

Serves 6 Prep Time 20 minutes Cook time 12 minutes

12 pieces U-10, shrimp, peel and deveined.

Salt & freshly ground pepper to taste

12 oz bottle mango nectar

1 tablespoon Ribs Within Rub4All (Or Rub Mix - 1 teaspoon Sugar, 1 teaspoon salt, and ¼ teaspoon chili powder)

12 long wooden skewers, soaked for 20-30 minutes in water

Place shrimp on soaked skewers, stretching them flat.

Lightly salt and heavily fresh ground black pepper shrimp and set aside

Preheat grill to medium heat, about 350 degrees.

In a small saucepan on the stovetop or side burner on the grill, combine mango nectar and one tablespoon Rub4All, or Rub Mix. Reduce until mixture is reduced by half

Turn one burner to low heat, keeping second burner on medium heat.

Place shrimp skewers over medium direct heat and cook for 2 minutes each side.

Move the shrimp to low heat and brush top side heavily with mango sauce. After 1 minute, flip shrimp and brush second side with mango sauce. After grilling for one more minute, flip shrimp and brush one more time, cooking for one more minute after brushing. Remove shrimp to a platter, keeping cooking shrimp on the skewer. Serve hot or cold.