

Shrimp on the Barbie

Written by Debbi Covington
Tuesday, 17 May 2016 19:59



Grilled shrimp is a great summer meal! It's easy to cook and quite tasty, too. Getting the shrimp ready for the grill is just as important as the actual grilling. That's where this week's recipes come in. They're all marinades for grilled shrimp. You can use whatever type of shrimp you'd like – white, brown or tiger.

For grilled shrimp recipes, stay away from the small shrimp. Large, extra large and jumbo are easy to work with and go on skewers nicely. Cooking the shrimp on skewers makes them easier to control on the grill and easier to cook. If you use two skewers for each serving, run one skewer through the head end and another through the tail end of each shrimp. That way, you won't have 'spinning shrimp' when you turn the skewers on the grill. Make sure that you don't pack the shrimp too tightly on the skewers so that the shrimp will cook evenly. One pound of shrimp can serve 2 to 3 people. The shrimp can be grilled shell-on or peeled and deveined before grilling. When cooked with the shell left on, the shrimp shrinks less. Many chefs believe the shell adds a lot of great flavor. I prefer to use peeled and deveined shrimp. They're much easier to eat and they're able to absorb more flavor when they're marinated. Shrimp are best grilled quickly but not over too high of heat. Keep the heat at medium. When the entire outside surface of the shrimp has changed color, they're done. If they're cooked any longer, they quickly become dry and chewy. Remember that the shrimp will continue cooking for a short time after they're removed from the grill. Take them off just before the center is completely cooked and they'll end up done to perfection.

Grilled Coconut Shrimp

2 pounds shrimp, peeled and deveined

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For the marinade:

1 cup fresh basil

½ cup coconut milk

1-1/2 tablespoons fresh lime juice

1 tablespoon minced garlic

1 tablespoon minced fresh ginger

1-1/2 teaspoons soy sauce

2 teaspoons fish sauce

2 teaspoons brown sugar

Blend the marinade ingredients in a food processor or blender until almost smooth. Transfer marinade to a non-reactive bowl. Add the shrimp and toss gently to coat. Cover and refrigerate for 2 hours. Thread shrimp onto skewers. Grill over medium heat until just cooked through, basting with marinade, about 2-3 minutes per side. Serves 4 to 6.

Spicy Hot BBQ Shrimp

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2 pounds shrimp, peeled and deveined

For the marinade:

6 tablespoons vegetable oil

½ cup lemon juice

4 teaspoons hot sauce

2 teaspoons finely minced garlic

2 tablespoons ketchup

1 teaspoon salt

1/8 teaspoon ground pepper

1/8 teaspoon red pepper flakes

Mix all marinade ingredients together in a non-reactive bowl. Add shrimp and toss to coat. Cover and marinate in the refrigerator for 2 hours. Thread shrimp onto skewers. Grill over medium heat until cooked through. Serves 4 to 6.

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Grilled Garlic Shrimp

2 pounds shrimp, peeled and deveined

For the marinade:

¼ cup extra-virgin olive oil

6 cloves garlic, finely chopped

2 tablespoons fresh parsley, finely chopped

½ teaspoon salt

½ teaspoon freshly ground black pepper

Combine the olive oil, garlic, parsley, salt and pepper. Add the shrimp and marinate in the refrigerator for 1 hour. Thread the shrimp on skewers and grill over medium heat until done. Serves 4 to 6.

Herbed Shrimp

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2 pounds shrimp, peeled and deveined

For the marinade:

¼ cup freshly squeezed lemon juice

2 tablespoons lime juice

2 cloves garlic, chopped

2 teaspoons salt

½ teaspoon chipotle pepper powder

2 tablespoons fresh parsley, chopped

2 tablespoons fresh basil, chopped

1 tablespoon fresh oregano, chopped

¾ cup olive oil

Combine the lemon juice, lime juice, garlic, salt, chipotle powder, parsley, basil and oregano in a non-reactive bowl. Vigorously whisk in the olive oil to make an emulsion. Toss marinade with

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shrimp. Marinate in the refrigerator for 30 minutes, drain put on skewers. Grill over medium heat until firm and opaque. Serves 4 to 8.

Tangy-Sweet Barbeque Shrimp

2 pounds shrimp, peeled and deveined

For the marinade:

6 tablespoons extra-virgin olive oil

¼ cup finely minced sweet onion

2 tablespoons finely minced garlic

1 tablespoon brown sugar

1 teaspoon salt

1/8 cup orange juice

1/8 cup lemon juice

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Combine marinade ingredients in a non-reactive bowl. Add shrimp; toss gently to coat. Cover and marinate in the refrigerator for no more than 2 hours. Thread shrimp onto skewers. Grill over medium heat until cooked through. Serves 4 to 6.

Grilled Lemon Shrimp

2 pounds shrimp, peeled and deveined

For the marinade:

½ cup lemon juice

½ cup olive oil

¼ cup thinly cut green onions

¼ cup chopped fresh parsley

3 cloves garlic, finely minced

3 tablespoons soy sauce

2 tablespoons sesame oil

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Combine the marinade ingredients in a non-reactive bowl. Add shrimp and marinate in the refrigerator for 3 to 4 hours. Drain shrimp; reserving marinade. Thread onto skewers. Grill over medium heat, basting with with reserved marinade, until the shrimp turn pink. Serves 4 to 6.

Cajun Grilled Shrimp

2 pounds shrimp, peeled and deveined

For the marinade:

½ cup vegetable oil

¼ cup dry red wine

¼ cup soy sauce

1 teaspoon freshly grated lemon peel

¼ cup fresh lemon juice

¼ teaspoon fresh ginger, finely minced

¼ cup chopped fresh parsley

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2 tablespoons Worcestershire sauce

2 tablespoons red wine vinegar

1 tablespoon dry mustard

½ tablespoon paprika

½ tablespoon minced garlic

¼ teaspoon ground red pepper

Place marinade ingredients in a non-reactive bowl and whisk until well blended. Add shrimp and marinate for at least 10 minutes but no more than 30 minutes. Drain marinade; reserving in a small saucepan. Bring to a boil, reduce heat and simmer for 3-4 minutes. Thread the shrimp onto skewers. Grill over medium heat until cooked through and opaque. Serve with hot marinade as a dipping sauce. Serves 4 to 6.

The writer owns Catering by Debbi Covington and is the author of two cookbooks, Gold Medal Winner of the Benjamin Franklin Award, Celebrate Everything! and Dining Under the Carolina Moon. Debbi's website address is www.cateringbydebbicovington.com. She may be reached at 525-0350 or by email at dbc@cateringbydebbicovington.com.