Grilled Marinated Shrimp

written by The Recipe Exchange | June 2, 2015

Ingredients

2 lbs. raw jumbo shrimp – peeled, deveined
3 cloves garlic – minced
1 lemon – juice of
1 cup olive oil OR vegetable oil
1/4 cup chopped fresh parsley
2 Tbls. hot sauce
1 Tbls. tomato paste OR 2 Tbls. tomato ketchup
1 Tbls. minced fresh oregano OR 2 tsp. dried oregano
1 tsp. salt
1 tsp. black pepper

Directions

Combine all ingredients in large sealable plastic bag.

Marinade at room temperature for 2 hours.

Thread shrimp onto bamboo skewers.

Grill shrimp over medium-low flame for 5 minutes on each side, basting frequently with left-over marinade.