

# Shrimp Barbecue Recipe

Preparation Time Cooking Time Serving Size 10 45 4

### Ingredients:

#### FOR THE MARINADE

- 1 Tbsp garlic, minced
- 1/4 cup DEL MONTE Hot & Spicy Ketchup (335g)
- 1 sachet DEL MONTE Quick n Easy BBQ Marinade (80ml)
- 500 g shrimp, peeled, tail on, deveined
- 1 Tbsp oil

#### Preparation:

- 1. In a bowl, mix garlic, DEL MONTE Hot & Spicy Ketchup, and DEL MONTE Quick n Easy Barbecue Marinade.
- 2. Skewer the shrimps (4 pieces per skewer), then marinate for 30 minutes.
- 3. Drain the shrimps and reserve the marinade. Grill the shrimps in an oiled grill-pan.
- 4. In a pan, reduce the reserved marinade until thickened.
- 5. Glaze the shrimp skewers with sauce then serve.

#### **Chef's Tip**

#### **Lusog Notes**

## **Cooking Skills Needed**

- Cutting
- Grilling
- Mixing

## **Cooking Tools**

- Chopping Board
- Mixing Bowl
- Grill Pan
- Rubber Spatula
- Skewer