

BOURBON BBQ SHRIMP SKEWERS

- 15 medium raw shrimp, peeled, deveined
- 1 red or yellow pepper, sliced into 1-2" pieces
- 1 zucchini or yellow squash, thinly sliced
- 1 tablespoon olive oil
- 1 tablespoon J. M. Thomason Bourbon BBQ Seasoning blend, more to taste**

1. Preheat grill to medium-high heat. In a large bowl, toss shrimp and veggies in olive oil and seasoning blend to coat evenly. Skewer mixture onto 5 large skewers, alternating the shrimp and veggies.
2. Grill skewers uncovered for 3 minutes, turning once. Grill for another 3 minutes, or until the shrimp turn pink and vegetables are tender and slightly browned.
2. Remove skewers from grill, add more Bourbon BBQ Seasoning Blend to taste, and let rest a couple of minutes before serving. Serve with rice or roasted potatoes.



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