

MORTON & BASSETT SPICES®

Ancho Chile Grilled Shrimp



- 1 pound raw shrimp
- 3 tablespoons soy sauce
- ½ cup olive oil
- Zest and juice of 1 lime
- 2 tablespoons Morton & Bassett Ground Ancho Chile
- Cilantro for garnish
- 3 garlic cloves, minced
- Bamboo skewers

In a large mixing bowl, combine oil, ancho chile powder, garlic, soy sauce, lime zest, and lime juice. Stir to combine and toss in shrimp. Let marinate for 20 minutes. Soak the bamboo skewers in water and heat your grill while your shrimp marinate. Skewer your shrimp onto sticks, then lay on grill and cook over direct heat until pink, about 3 minutes per side. Serve with lime wedges and fresh cilantro.



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