

SMOKED SHRIMP

Assumed size of shrimp – 20 per pound.

Shrimp are peeled and de-veined – tails “on” or “off”

Marinate for shrimp (enough for 8 to 12 shrimp)

Olive Oil	2 tbsps
Garlic powder	½ tsp
Dried Cilantro	½ tsp
Ground All Spice	1/4 tsp
Seasoned Salt	½ tsp
Smoked Paprika	½ tsp

[This is not rocket science – I actually just “eye measured” each spice/herb by sprinkling it into the mixing bowl. For those who like it hot, you could add a little red pepper powder to the mix.]

Stir together in a small bowl and then add the shrimp

Gentle stir to thoroughly coat the shrimp.

Put coated shrimp in refrigerator for several hours to marinate.

Preheat smoker to 225 F

Skewer the shrimp – leaving a little space between each shrimp –

(Depending of length of skewer – three or four shrimp per skewer.)

Place skewered shrimp on rack in smoker and smoke for 30 minutes.

(Use fruit wood for smoke generation.)

Serve shrimp with your favorite accompaniment – on pasta, rice, or however you like with a sauce (tartar or cocktail).

First time we tried this, we did four shrimp per person – it was adequate, but those with larger appetites might want to target for five or six per person.