

Good Eats *Recipes*

Tropical Grilled Shrimp

What You Need:

Nonstick vegetable oil spray
36 uncooked large shrimp, peeled, deveined
4 tablespoons olive oil
4 tablespoons fresh lime juice
GOOD EATS Papaya-Mango Salsa

Directions:

Spray grill with nonstick spray; preheat barbecue (medium-high heat). Thread shrimp on 6 skewers. Whisk 2 tablespoons oil and 2 tablespoons lime juice in small bowl to blend; brush mixture over shrimp. Sprinkle shrimp with salt and pepper; let marinate 15 minutes. Grill shrimp until just opaque in center, about 5 minutes. Serve with salsa.