

Grilled Shrimp Skewers

1 cup canola oil
1/2 cup minced fresh parsley or 2 1/2 Tbsp dried
6 Tbsp chili sauce
4 Tbsp cider vinegar
2 Tbsp worcestershire sauce
4 cloves garlic, minced
2 tsp ground pepper
1 tsp salt
2 lbs shrimp, peeled and deveined

Combine canola oil, parsley, chili sauce, vinegar, worcestershire sauce, garlic, pepper, and salt. Pour in a large ziploc bag. Add shrimp and coat evenly. Marinate for 30 minutes and no longer. (If you marinate it longer, it will start to cook the shrimp) Drain shrimp and discard marinade. Thread shrimp onto skewers. Grill 2-3 minutes on each side for small shrimp or 4-5 minutes on each side for large shrimp until pink.

Serves 6-8

Recipe adapted from [Real Mom Kitchen](#)

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