



TIPSY FOODS

COOK A LITTLE TIPSY

Grilled Adobo Lime Shrimp

This is one of my wife's favorites. It only takes about 30 minutes to cook and is makes a great light summertime dinner. Add a little coleslaw and a vegie and you have a delicious meal.

Ingredients

2 Lbs Peeled deveined shrimp

2 TBSP [Tippy Foods Adobo Lime Rub](#)

Instructions

1. Place shrimp in large bowl.
2. Add Adobo Lime and stir to coat shrimp.
3. Place shrimp on a grilling sheet/pan and spread out so they are not touching.
4. Preheat grill to 300 degrees
5. Place on Grill and cook for 10 to 12 minutes.
6. Once time is up flip each shrimp over and cook for another 10 to 12 minutes.
7. Remove from grill and serve.



You Tube Video Link <https://youtu.be/OrSuHX4kJmc>