



TIPSY FOODS

COOK A LITTLE TIPSY

Bourbon Glazed Shrimp

Ingredients

2 pounds peeled, deveined shrimp with tail on
¼ Cup olive oil
2 Tbsp [Tippy Foods Bourbon Molasses Rub](#)
1 bottle of your favorite [Tippy Foods Bourbon Sauce](#)
Fresh chopped Cilantro
Skewers



Instructions

Marinade

1. Mix the Tippy Foods Bourbon Molasses Rub and Olive oil in large Zip lock bag.
2. Place shrimp in bag, close and shake to cover.
3. Place in refrigerator for 30 minutes prior to cooking.

Cooking

1. Thread several shrimp onto a skewer, so that they are all just touching each other. Repeat with other skewers and remaining shrimp.
2. Heat Grill to 425 degrees.
3. Place skewered shrimp on grill and mop with Tippy Foods Bourbon Sauce.
4. Grill for 3 minutes, turn over and mop the other side.
5. Grill for 3 minutes more.
6. Remove from grill and sprinkle chopped cilantro over each.
7. Serve

