

Big Green Egg Grilled Shrimp

Shrimp make me happy that's for sure but add that bold charcoal taste from the Big Green Egg and you have an even bigger winner. Today we will show you we grill them up hot and fast and deliver some epic eats from the Egg. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4-People

Prep time: 10 Minutes

Cook time: 12-15 minutes cooking time

Ingredients

Measure	Ingredient	Prep Notes
2 Tbsp	Oil, Olive Blend	
20 pcs	Shrimp, Jumbo U-15	Peel, Devein and rinse
1 tbsp	Rub-A-Dub, 5280 Culinary	Adjust to suit taste
taste	Fire Honey, 5280 Culinary	
	Lemon, Fresh, Wedges	Use for finishing
	Parsley, Curly Leaf	Garnish

Cooking Directions:

Peel, devein and rinse the shrimp, pat dry.

Place the shrimp into a medium mixing bowl, add the oil and season to taste with the Rub-A-Dub

Mix well with tongs or gloved hand to coat the shrimp and distribute the seasoning

Allow to marinade, covered, in the fridge for 1-2 hours

Load Big Green Egg With Charcoal and Ignite

Adjust Big Green Egg to 450° - for more flavor, add 1-2 wood chunks for some extra smoke

Once Big Green Egg has reached 450°, carefully burp and open the lid.

Add the shrimp onto the grill grate and space out, then close the dome

Sear hot for 3-4 Minutes on each side

Cook shrimp to an internal temperature of about 125 degrees or until shrimp are pearly or opaque in color

During the last 2 minutes, baste shrimp with Fire Honey and allow to glaze

Shrimp should not have any translucent parts when fully cooked

Remove from the grill, place onto a serving platter

Eat while hot, drizzle with more honey if desired

Serve with wedges of lemon as a garnish

Grills / Grill Gear Used:

Big Green Egg, Large

Available at participating Ace Hardware Locations

Charcoal, Big Green Egg

Available at participating Ace Hardware Locations

Shopping List (Products Used):

Rub-A-Dub, 5280 Culinary

Ace SKU – 8562050

Fire Honey, 5280 Culinary

Ace SKU – 8017719