



Shrimp, Pineapple & Snow Pea Kebabs (Honey Hot / Original)

- 1 lb. shelled, uncooked black tiger shrimp
- 1/2 lb. snow peas (microwave for about 1 minute)
- 1 pineapple, peeled, cored and cut into 1-inch cubes
- (large canned pineapple chunks work fine, ensure they are well drained)
- 1 1/4 cups Cattle Boyz Gourmet BBQ Sauce

Combine shrimp and Cattle Boyz BBQ Sauce in large bowl. Mix well, cover and refrigerate for two hours. Turn occasionally to ensure even coating. Drain shrimp, reserving marinade. Alternate shrimp, pineapple and snow peas. Blend snow peas so skewer goes through in two places or cut in half horizontally. Heat barbecue to high heat. Brush skewers with reserved marinade. Grill until shrimp is cooked through, turning frequently and basting with marinade, about 2 -3 minutes each side. Transfer to serving platter, brush with marinade and serve. Serves 4 as an appetizer or 2 as a main course. Suggestion: Serve over rice.