



GRILLED HONEY HOT TIGER PRAWNS
(Pepper Blend, Gourmet Seasoning & Honey Hot)

- 1 ½ pounds raw jumbo or extra-large shrimp, peeled
- 1 teaspoon Cattle Boyz Gourmet Seasoning
- ½ teaspoon course salt
- ¼ teaspoon Cattle Boyz Pepper Blend Seasoning
- 1 tablespoon vegetable oil
- Cattle Boyz Honey Hot BBQ Sauce as an accompaniment

Butterfly the shrimp by halving them lengthwise, through the rounded side, without cutting all the way through, but enough so that you can open them. In a large bowl, combine the Gourmet Seasoning, Salt and Pepper Blend. Add the shrimp, tossing to coat them with spices. Add the oil and toss to coat well. Preheat a grill or broiler with rack in top position. Brush the grill with oil and grill the shrimp opened flat (or broil them on a rack set in baking pan) for 5 minutes per side or until cooked through. Serve with Honey Hot BBQ Sauce as a dip. Serves 4