

**Ben's Grilled Shrimp** (Contributed by Ben Wheatley, ABC, APR)

## Ingredients:

- 1 pound jumbo shrimp peeled and deveined
- 2 tablespoons extra virgin olive oil
- 2 tablespoons lemon juice
- 1 tablespoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 2-3 teaspoons Scoville Warming™ Texas Hot Sauce
- ¾ cup ranch dressing

1. Place the shrimp into a large mixing bowl. Drizzle with olive oil and lemon juice.
2. Combine dry spices and then toss with shrimp to coat. Cover and refrigerate while grill preheats.
3. Preheat an outdoor grill to high heat, about 500 degrees F.
4. Mix Scoville Warming™ Texas Hot Sauce with dressing and set aside.
5. Thread shrimp onto metal skewers to cook, or (if large enough) place the shrimp directly on the grill individually.
6. Grill shrimp for 2 to 3 minutes per side until they are no longer translucent.
7. Serve hot shrimp with dressing for dipping.