THE JERK KINGS’ JERK SHRIMP SKEWERS RECIPE
(Serves 8-10 people)

2 lbs 16/20 Shrimp, Frozen, Tail On, Peeled, Deveined
1 Bottle Jerk Kings’ Marinade
Seasoning Salt, Pepper and Oil
10 EA Skewer Sticks (longer if adding pineapple/veggies)
4 oz Jerk Kings’ Sauce (for basting)

- Season shrimp with a little salt, pepper and oil;
- Add the Jerk Kings’ marinade – coat shrimp evenly;
- Marinate shrimp mixture overnight in refrigerator – or as long as possible for jerk marinade to infuse well;
- Place 5-7 thawed and marinated shrimp on skewer sticks – add pineapple, onion or bell peppers for extra fun!;
- Prepare griddle/grill, make sure it is cleaned and seasoned with oil prior to heating. Place shrimp skewers on hot grill and sizzle (without burning) until well caramelized – 2ish minutes per side – baste both sides with jerk sauce while cooking;
- Place skewers on serving plate and let rest for a minute;
- For extra heat, finish with a little more of the Jerk Kings’ Jerk Sauce – splash a few drops over the cooked shrimp both sides, until well coated;
- Serve with our special aioli (see recipe below).

CREATE OUR JERK DIPPING SAUCE/AIOLI FOR YOUR SHRIMP SKEWERS:

½ C MAYO 1 tsp SALT
½ C SOUR CREAM 1 tsp BLACK PEPPER
¼ C JERK MARINADE 1 TBSP GRANULATED SUGAR
½ LIME, SQUEEZED COMBINE ALL. WHISK WELL.