

SWEET & SOUR SHRIMP KEBOBS

- 24 pieces jumbo shrimp, raw, peeled and deveined
- $\frac{3}{4}$ cup **TSG Raspberry Grilling Sauce**
- 24 1-in cubes fresh pineapple
- 8 1-inch pieces fresh red pepper (approx $\frac{1}{2}$ of a pepper)
- 8 1-inch pieces fresh green pepper (approx $\frac{1}{2}$ of a pepper)
- 8 8-inch wooden skewers

1. Soak wooden skewers in water for 1 hour before skewering, this will keep them from catching fire on the grill.
2. In a medium bowl or large zip lock bag combine all ingredients, seal and refrigerate for 30 minutes.
3. For a pleasing pattern start your kebob by tucking a piece of pineapple into the natural curve of the shrimp, skewer shrimp and pineapple together, alternating with peppers in between each shrimp/pineapple. Three shrimp per skewer.
4. Heat your grill to high. Reduce heat to medium high and grill kebobs – lid down / covered - for 3-4 minutes per side, (basting each side with excess Raspberry Grilling Sauce) with a total cooking time of 6-8 minutes.

Makes 4 servings