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Chile Lime Grilled Shrimp

By BBQ Bob Trudnak from The BBQ Guru

Another recipe shared by BBQ Bob from **The BBQ Guru**. A quick and easy appetizer made with shrimp that reminds me of one of those lazy summer evenings out on the deck with friends. My only suggestion here would be to have a few more cold Coronas on hand. I think your gonna need them! A great party starter that can be made and served year round, you don't need to wait for summer to enjoy this one.

- 1 lb of large fresh shrimp (veined and cleaned)
- 2 tsp. Chile powder
- 1 healthy pinch of sea salt
- 2 tbs of Dijon mustard
- Juice of 2 limes
- 1/8 tsp of cayenne pepper

Combine ingredients in medium bowl mix with hand until shrimp are thoroughly covered.

Place shrimp on skewers and grill until shrimp are thoroughly cooked. (about 4 minutes on each side). Be careful not to expose shrimp to direct flame too long to avoid burning.

Serve as an appetizer with a cold Corona!