



courtesy of Who Are Those Guys? BBQ Competition Cooking Team
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Dizzy Shrimp & Grilled Pineapple

Chris Capel owns Dizzy Pig BBQ Company which produces some of the best rubs on the market. He is also an accomplished pit master and competition BBQ cook. Many competition cooks around the Country use his products while on the circuit and at home. This recipe uses two of my favorite DP rubs, is easy to do, and is sure to impress your dinner guests. Give it a try; it's a little spicy, but in a good way. Enjoy.

Ingredients:

2 pounds 21-25 count shrimp peeled and de-veined
1 ripe pineapple
2 cups creamy Italian salad dressing

Directions:

Prepare grill to medium heat

In a medium bowl, toss the shrimp in the dressing, then cover with plastic wrap. Refrigerate for 20-30 minutes.

Remove top from pineapple, reserve for garnish
Peel and core pineapple
Slice into ½ inch slices (it is ok the quarter the slices)

Lay pineapple pieces out onto cookie sheet and sprinkle generously with Pineapplehead Rub. Allow to stand until glistening, flip pieces and repeat.

Remove shrimp from bowl shaking excess dressing off. Lay shrimp onto another sheet and lightly sprinkle with Tsunami Spin seasoning, flip and repeat.

Grill pineapple until starts to soften and shows some charring.

Remove from heat and hold until ready to serve.

Grill shrimp, (can be done on skewers or individually), until just firm and no longer translucent. Be careful not to over cook.

Cube pineapple, arrange on serving platter along with shrimp, garnished with the pineapple top.