

Grilled Ancho Butter Shrimp Recipe



Category: Appetizer

Cuisine: American

Method: Grilling

Yield: 4 Servings

Prep: 30 Minutes

Cook: 10 Minutes

Time: 40 Minutes

Source: <https://www.smoker-cooking.com>

Recipe By: SmokerBill

Mild but flavorful ancho chili powder adds loads of great flavor to this shrimp appetizer recipe. The ancho butter sauce can be livened up with a pinch of cayenne pepper.

Ingredients and Instructions

- One pound shrimp, U-25 or larger
- 4 ounces salted butter
- 1 teaspoon Mrs. Dash Garlic Herb seasoning
- 1 teaspoon dried parsley flakes
- 1 teaspoon ancho chili powder
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground cayenne pepper
- Combine dry seasoning ingredients.
- Begin preheating grill to high.
- Melt butter in saucepan, cook over medium until lightly browned.
- Combine half of the mixed seasonings with the butter and remove from heat.
- Peel shrimp, season with remaining dry seasoning mix.
- Skewer shrimp, grill over direct heat 2 minutes per side.
- Remove shrimp to bowl and combine with ancho butter sauce.
- Serve and enjoy!

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