

GRILLED PIRI PIRI SHRIMP



Ingredients

Servings: 30

- 2 tablespoons sea salt
- 1 tablespoon ground cardamom
- 2 tablespoons brown sugar
- 1 tablespoon ground ginger
- 3 tablespoons paprika
- 1 tablespoon ancho chile powder
- 1 tablespoon ground, dried Bird's Eye chili, or substitute red chili flakes
- 1 tablespoon garlic powder
- 1 tablespoon dried oregano
- 4 ounces canola oil
- 10 pounds, 16-20 shrimp, shells removed, deveined and cleaned
- Add all of the ingredients, except the shrimp, to a bowl. Mix until combined. Let sit for 30 minutes.
- Pat the shrimp dry with a paper towel.
- Add the shrimp to the spice-oil mixture and refrigerate for 30 minutes.
- Heat a grill pan on high heat.
- Place the shrimp in the grill pan. Cook on each side, 2 to 3 minutes per side.
- Remove from the grill and keep hot until needed.
- Serve with sautéed summer squash and brown rice.

