



Grilled Buffalo Shrimp

Ingredients:

1 lb. or 16/20 or bigger, raw, peeled and deveined shrimp
1 cup Buffalo sauce
2 tablespoons melted butter

Directions

- In a large mixing bowl, coat shrimp with buffalo sauce
- Marinate in the fridge for 1 to 4 hours
- Cook shrimp on high heat on the grill for 1-1/2 minutes, basting with butter.
- Flip the shrimp and continue cooking for an additional 1-1/2 – 2 minutes continuing to baste with butter
- Serve with celery sticks, lime wedges, and blue cheese dressing

Connect With Us

TheHogfathersBBQ.com

Like us on Facebook