



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Grilled Cajun Shrimp

It only takes about 30 minutes to cook and it makes a great light summertime dinner. Add a little coleslaw and a vegie and you have a delicious meal.



Ingredients

- 2 Lbs Peeled deveined shrimp tail on.
- 2 TBSP [B&B's Best Cajun Seasoning](#)

Instructions

1. Place shrimp in large bowl.
2. Add Cajun Seasoning and stir to coat shrimp.
3. Place shrimp on a grilling sheet/pan and spread out so they are not touching.
4. Preheat grill to 300 degrees.
5. Place on Grill and cook for 10 to 12 minutes.
6. Once time is up flip each shrimp over and cook for another 10 to 12 minutes.
7. Remove from grill and serve.

