



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

Teriyaki Glazed Shrimp

Ingredients

2 pounds peeled, deveined shrimp with tail on
¼ Cup olive oil
2 Tbsp [B&B's Best Smokey Molasses Rub](#)
1 bottle of your favorite [B&B's Best Teriyaki BBQ/Cooking Sauce](#)
Fresh chopped Cilantro
Skewers

Instructions

Marinade

1. Mix the [B&B's Best Smokey Molasses Rub](#) and Olive oil in large Zip lock bag.
2. Place shrimp in bag, close and shake to cover.
3. Place in refrigerator for 30 minutes prior to cooking.

Cooking

1. Thread several shrimp onto a skewer, so that they are all just touching each other. Repeat with other skewers and remaining shrimp.
2. Heat Grill to 425°.
3. Place skewered shrimp on grill and mop with [B&B's Best Teriyaki Cooking Sauce](#).
4. Grill for 3 minutes, turn over and mop the other side.
5. Grill for 3 minutes more.
6. Remove from grill and sprinkle chopped cilantro over each.
7. Serve

