

Maui Wowie Shrimp

Oscar · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

6

Description

Easy recipe to put together for that laidback Maui Wowie person Great for the beach or backyard BBQ You will be surprised by the onolicious flavor This dish always gets the Shaka sign

Ingredients

- - 2 pounds uncooked medium shrimp
- peeled and deveined - 1 pinch garlic salt
- or to taste - ground black pepper to taste - ¼ teaspoon cayenne pepper
- or to taste (Optional) - 1 cup mayonnaise - 1 lemon
- cut into wedges

Instructions

1. Preheat outdoor grill for medium heat
2. and lightly oil the grate. Thread shrimp onto skewers. Season both sides of shrimp with garlic salt and black pepper; if using cayenne
3. see Cook's Note. Generously coat both sides of shrimp with mayonnaise. Cook shrimp on heated grill until shrimp are bright pink on the outside and opaque on the inside
4. and the mayonnaise turns golden brown
5. 5 to 10 minutes on each side. Serve with lemon wedges. Recipe Tip Mix 1/4 teaspoon cayenne pepper into mayonnaise before coating shrimp for a spicier flavor.