

# CopyCat Bubba Gump Shrimp Co. Lemon Garlic Shrimp Skewers

## Ingredients

2 pounds unpeeled jumbo fresh Shrimp  
1 medium Onion diced  
4 cloves Garlic minced  
1/2 cup Vegetable Oil  
1/4 cup + 2 tablespoons freshly squeezed Lemon Juice  
3 tablespoons Soy Sauce  
2 teaspoons ground Ginger

## Directions

Peel shrimp, leaving the tails intact. Devein shrimp, if desired.

In a small bowl combine onion, garlic, oil, lemon juice, soy sauce and ginger. Whisk to mix well.

Pour marinade mixture into a sealable bowl.

Place shrimp into bowl with marinade and stir to fully coat.

Seal and place in the refrigerator for 2 to 3 hours. Stir occasionally.

Remove shrimp from marinade to a plate. Discard marinade.

Thread shrimp onto six 14-inch skewers, through the top and tail, so shrimp will lay flat on the grill.

Place shrimp skewers on grill, uncovered, over medium hot coals. Grill for 3 to 4 minutes on each side or until shrimp turn pink.

Remove from grill to a serving plate.

Serve hot with dipping sauces.