

CopyCat Longhorn Steakhouse Grilled Lime Shrimp with Guacamole Ranch Dipping Sauce

Ingredients

Bamboo Skewers, soaked in water for 30 minutes
20 Large Shrimp peeled and deveined with tails intact
1 Lime cut into 6 wedges
Freshly squeezed Juice of 2 additional Limes
[Longhorn Steakhouse Guacamole Ranch Dipping Sauce](#)

Marinade:

1/4 cup Salad Oil (Olive Oil or Vegetable Oil, such as Sesame, Corn or Safflower)
Freshly squeezed Juice of 1 Limes
1/4 teaspoon Salt
1/4 teaspoon Chili Powder
2 tablespoon chopped Cilantro
1/2 teaspoon Cumin

Directions

Prepare [Longhorn Steakhouse Guacamole Ranch Dipping Sauce](#).

Place 1 lime wedge a skewer. Place 5 shrimp on in a u-shape, essentially pinning the shrimp twice, once in the larger part and again closer to the tail-end. Repeat with remaining 3 skewers.

In a large bowl, whisk together all marinade ingredients. Divide marinade in half. Set 1/2 aside.

Brush both sides of the shrimp skewers with the remaining marinade. Discard any remaining marinade from this bowl. Store, covered, in the refrigerator, until ready to cook.

When Ready to Cook and Serve. Place the shrimp skewers on a medium heat grill. Grill 3 minutes on each side until the shrimp are firm and pink.

Transfer shrimp to platter.

Drizzle the 1/2 reserved marinade across the skewers. Remove grilled limes and squeeze on the skewers.

Serve with dipping sauce.