

SEAFOOD GRILLING SERIES

Dried Rub for Fish & Spicy Honey Glaze



INGREDIENTS:

DRIED RUB

- 1 Tablespoon Sweet Paprika
- 1 Teaspoon Garlic Powder
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Black Pepper
- 1/4 Teaspoon Old Bay
- 1/4 Teaspoon Red Pepper Flakes
- 1/4 Teaspoon Ground Mustard

SPICY HONEY GLAZE

- 2 Tablespoons Spicy Chili Sauce, Such As Sriracha
- 1/3 Cup Honey
- 1 Pound Extra-Jumbo Shrimp (Peeled And Deveined — Tails Left On)
- Salt and Pepper
- Brush on a Glaze

DIRECTIONS:

DRIED RUB FOR FISH

Combine all ingredients and mix well. Use as you would any dry rub.

SPICY HONEY GLAZE

1. Heat a grill or grill pan to high. Clean and lightly oil hot grill.
2. Stir together chili sauce and honey. Assemble kebabs (using 2 long skewers for each, threading 1 skewer through head end of shrimp and 1 through tail end); season with salt and pepper.
3. Grill until shrimp begins to turn opaque, 2 to 3 minutes. Flip it and then brush liberally with glaze, and cook until opaque throughout, 3 to 4 minutes. Brush with more glaze and serve.

