

Traeger Grilled Shrimp

When it comes to Shrimp, we don't skimp at our house. We go after the HUGE shrimp and cook them until just done, giving us that sweet, smokey and epic flavor of wood fired shrimp. Today we walk you thru the steps needed to deliver some rock-solid shrimp. MMMMMM, Shrimp. Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4-People

Prep time: 10 Minutes

Cook time: 12-15 minutes cooking time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 Tbsp	Oil, Olive Blend	
24 pcs	Shrimp, Jumbo U-15	Peel, Devein and rinse
1 tbsp	Rub-A-Dub, 5280 Culinary	Adjust to suit taste

Cooking Directions:

Peel, devein and rinse the shrimp, pat dry.

Place the shrimp into a Ziploc bag, add the oil and season to taste with the Rub-A-Dub

Close the bag and shake the bag to coat the shrimp and distribute the seasoning

Allow to marinate, in the fridge for 1-2 hours

Load Traeger with Reserve Blend Pellets

Heat Traeger grill to 450°

Once Traeger is preheated, open the lid and add the shrimp onto the grill grate, spaced out, close the lid

Sear hot for 3-4 Minutes on each side

Cook shrimp to an internal temperature of about 125 degrees or until shrimp are pearly or opaque in color

During the last 2 minutes, baste shrimp with Fire Honey and allow to glaze

Shrimp should not have any translucent parts when fully cooked

Remove from the grill, place onto a serving platter

Eat while hot, drizzle with more honey if desired

Serve with wedges of lemon as a garnish

Grills / Grill Gear Used:

Traeger, Ironwood, 885

Ace SKU - 8030462

Reserve Blend Pellets

Ace SKU – 8015887

Shopping List (Products Used):

Rub-A-Dub, 5280 Culinary

Ace SKU – 8562050

Fire Honey, 5280 Culinary

Ace SKU – 8017719