

# OUTBACK STEAKHOUSE SHRIMP ON THE BARBIE

**F EASY**

Last Modified: 01/17/2016

PREP: 10 Min  
COOK: 5 Min  
GRILLED

BAR & RESTAURANT COPY

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Jumbo Shrimp (21 / 25 Count)	Raw

BASTING SAUCE			
1/4	Cup	Unsalted Butter	Divided
2	Cloves	Garlic	Crushed

DUSTING POWDER			
1	Tbsp	Old Bay Seasoning	
1	Tbsp	Light Brown Sugar	
1/4	Tsp	Garlic Powder	
1/4	Tsp	Onion Powder	
1/4	Tsp	Ground Cumin	

PREPARATION	
<b>FACTOID</b>	While not an "exact" match, this will come very close.
<b>TOOLS</b>	1) Charcoal OR Gas Grill 2) Small Mixing Bowl 3) Small Saucepan 4) Bamboo Skewers 5) Basting Brush
<b>PREP</b>	<b>DISH</b> 1) Peel, de-vein and rinse the Shrimp, leaving the tails on if desired. Set them aside in cold water. 2) Soak the bamboo skewers in cold water with a weight to keep them submerged. 3) Start the charcoal, once white, place it in either half of the Grill or start 1 burner on the gas grill - Close the lid to preheat the grates.
<b>PREP</b>	<b>BASTING SAUCE</b> 1) Crush the Garlic Cloves, thinly slice them and set them aside.
<b>PREP</b>	Thread 6 Shrimp on each skewer so they are close together, but not touching and pat them dry with paper towels.
<b>1</b>	In a small mixing bowl, thoroughly mix the Old Bay Seasoning, Brown Sugar, Garlic Powder, Onion Powder and Ground Cumin together.
<b>2</b>	In a small saucepan over medium heat, melt the Butter and Garlic Cloves until you can REALLY smell the Garlic, about 3 minutes and divide the mixture in half.
<b>3</b>	Protect the ends of the skewers with aluminum foil to prevent burning. Brush the Shrimp all over with the Basting Sauce and sprinkle them generously with the Dusting Powder.
<b>4</b>	Grill (or High Broil) the Shrimp Skewers over direct heat with the lid open for 2 minutes on each side. Brush lightly or dip into the remaining Basting Sauce and Grill them over indirect heat with the lid closed for 2 additional minutes.
<b>SERVE</b>	Serve while hot.

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