



Grilled Spicy Shrimp

Ingredients

- 1 large garlic clove
- 1 teaspoon coarse salt (or to taste)
- 1 teaspoon paprika
- $\frac{1}{2}$ teaspoon cayenne pepper
- 2 tablespoons olive oil
- 2 teaspoons fresh lemon juice
- 2 pounds large shrimp, peeled and deveined
- 8 lemon wedges, for garnish

Instructions

1. Preheat the Grill

Heat your grill to medium. Lightly oil the grates to prevent sticking.

2. Make the Marinade Paste

In a small bowl, mash the garlic and salt together with a fork until it forms a rough paste. Stir in paprika and cayenne pepper. Add olive oil and lemon juice, mixing until a smooth paste forms.

3. Coat the Shrimp

Place the shrimp in a large bowl. Add the garlic paste and toss until the shrimp are well coated. Let sit for 10–15 minutes if you have time for a quick marination.

4. Grill the Shrimp

Place shrimp on the hot grill and cook for 2 to 3 minutes per side, or until they're opaque and lightly charred.

5. Serve

Transfer to a platter, garnish with fresh lemon wedges, and serve immediately.