

# **Hickory-Smoked Barbecue Shrimp**

Southern Living Best Barbecue Recipes - June 2011

**Servings: 8**

**Preparation Time: 20 minutes**

**Grill Time: 15 minutes**

**2 cups hickory shrimp**

**3 pounds large raw shrimp, unpeeled**

**3 lemons, sliced**

**2/3 cup hickory-flavored barbecue sauce**

**1/2 cup dry shrimp-and-crab boil seasoning.**

**1 teaspoon pepper**

**1 teaspoon hot sauce**

**3/4 cup butter, cut up**

**3/4 cup dry white wine**

Soak the wood chips in water for at least 30 minutes.

Preheat the grill to 300 to 350 degrees (medium) heat.

Drain the wood chips and place on the coals.

In a 13x9-inch pan, place layers of shrimp and lemon slices alternately. Brush with barbecue sauce.

Sprinkle with the shrimp-and-crab boil seasoning, pepper and hot sauce. Dot with butter.

Add the wine to the pan.

Place the pan on the grill rack. Grill, covered with the grill lid, for 15 to 20 minutes or just until the shrimp turn pink, stirring once.

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Per Serving (excluding unknown items): 173 Calories; 17g Fat (92.5% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 47mg Cholesterol; 193mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 3 1/2 Fat.