



## Joe's Jubilee® Shrimp

Serves 4

- 16 Joe's U-15 Gulf Brown/White Shrimp
- 1 Bad Byron's Jubilee® Seafood Seasoning Shaker
- 1 Tbl Academia Barilla Olive Oil
- 4 Bamboo Skewers

Pre-heat grill or George Foreman grill to medium heat. Rub Academia Barilla Olive Oil on shrimp and bamboo skewers. Shake generous amount of Bad Byron's Jubilee® Seafood Seasoning on shrimp, covering shrimp. Place on grill for 2 1/2 to 3 minutes per side (all grills will vary) or on George Foreman grill for 3 1/2 minutes. Remove and allow to cool. Use a favorite dipping sauce and/or enjoy just the Jubilee® taste!