



“OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

Black Iron BBQ Shrimp

Serves: 50 people

Cook Time: 10 – 20 min

Ever since my first trip to Louisiana, I have been in love with shrimp. My good friend Bubba was always sayin’ shrimp is the fruit of the sea. You can barbecue it, boil it, broil it, bake it, sauté it. There’s shrimp-kabobs, shrimp creole, shrimp gumbo. Pan fried, deep fried, stir-fried. There’s pineapple shrimp, lemon shrimp, coconut shrimp, pepper shrimp, shrimp soup, shrimp stew, shrimp salad, shrimp and potatoes, shrimp burger, shrimp sandwich. That- that’s about it.” Oh but Black Iron BBQ Shrimp is my favorite!

Ingredients:

10 lbs. peeled & cleaned tail on shrimp- 16 count
8 oz. Joe’s All-Purpose BBQ Seasoning
2 lbs. minced garlic
½ Gal. Joe’s BBQ Sauce
1 qt. Guildens Spicy Brown Mustard
20 oz. Tiger Sauce
4- Black iron skillet

Directions:

- Fire up your Grill and season your 4 black iron skillet if they aren’t already
- Wash shrimp well and drain
- Sprinkle Joe’s All Purpose lightly on shrimp
- Mix garlic and liquid ingredients in mixing bowl
- Preheat skillet on grill and liberally oil two, then begin sautéing shrimp in 2 skillet and heating ½ inch of BBQ Boil in the other 2
- The minute the shrimp are turning good and pink move them over to the BBQ Boil for 5 minutes
- Then remove and serve
- Continue to cycle the process until the shrimp is all done adding oil in sauté skillet when needed and to BBQ Boil when needed to maintain the ½ inch depth