



## Spicy-Sweet Glazed Shrimp

Chili sauce and honey are all you need for major flavor. The glaze caramelizes on the grill for even more complexity. Also try it with bone-in chicken pieces or beef kebabs.

20 mins  
TOTAL TIME

20 mins  
PREP

6  
SERVINGS

### Ingredients

Vegetable oil, for grill

2 tablespoons spicy chili sauce, such as Sriracha

1/3 cup honey

2 pounds extra-jumbo shrimp (about 32 total), peeled and deveined (tails left on)

Salt and pepper

### Directions

1. Heat a grill or grill pan to high. Clean and lightly oil hot grill. Stir together chili sauce and honey. Assemble kebabs (using 2 long skewers for each, threading 1 skewer through head end of shrimp and 1 through tail end); season with salt and pepper.
2. Grill until shrimp begin to turn opaque, 2 to 3 minutes. Flip, brush liberally with glaze, and cook until opaque throughout, 3 to 4 minutes. Brush with more glaze and serve.

### Cook's Notes

Here's a great trick: Double up on the skewers to make shrimp easier to flip.

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