

Apricot BBQ Glazed Shrimp

Portion Size: 6 shrimp Yield: 4

BBQ Sauce Ingredients:

Dried Apricots	1/3 cup
Yellow Onion, diced	1/4 cup
Jalapeno, fresh diced	1/4 tsp
Garlic	3/4 tsp
Orange Juice	1/4 cup
Light Brown Sugar	1 TBSP
Malt Vinegar	1 1/4 tsp
Worcestershire Sauce	3/4 tsp
Hot Sauce	1/8 tsp
Kosher Salt	1/8 tsp
Black Pepper	1/8 tsp
Water	1/4 cup
Lime Juice	1/4 tsp

Shrimp Ingredients:

Jumbo Shrimp (21/25), tail on	24 each
Cooking Spray	As needed

Preparation:

1. To prepare BBQ sauce: combine all ingredients in a heavy sauce pan over medium high heat, bring to a boil. Turn down heat to a simmer, cook for 20 minutes. Remove sauce from heat and puree in a blender until consistency is smooth.
2. Brush shrimp with apricot BBQ sauce.
3. Spray grill with cooking spray. Grill on medium heat until cooked through, about 5 min.

Nutrition Information Per Serving:

Calories	Protein (g)	Carbs(g)	Fiber (g)	Sugar (g)	Total Fat (g)	Sat Fat (g)	Sodium (mg)
120	16	10	<1	8	2	0	385



[FLIK-USA.com/blog](https://www.flik-usa.com/blog)



FLIK Hospitality
Group



@FLIKHospitality