

PATIO PERFECTION

SPICY GRILLED SHRIMP PO' BOYS

Recipe from pitmaster, author and television personality "Dr. BBQ"



INGREDIENTS

- 24 jumbo shrimp, peeled and deveined
- Olive oil
- Salt and pepper
- 1 cup mayo
- Shredded lettuce
- 4 roma tomatoes, sliced
- 4 hoagie rolls
- 6 scallions, cut thinly on the bias

INSTRUCTIONS

To get started, thread six shrimp onto each skewer – make sure you soak the skewers in water first for at least 15 minutes.

Brush the shrimp with oil and season lightly with salt and pepper. Prepare the EGG to cook direct at 400°.

Place the plancha ribbed side up on the cooking grate to preheat for 15 minutes. Add the shrimp and cook for about 2 minutes. Flip and brush liberally with the hot sauce...the more the better! Cook another 2 minutes, flip and brush again.

Repeat until shrimp turn opaque then remove from heat.

In a small bowl combine the mayo and 2 tablespoons of the Big Green Egg Cayenne Pepper Hot Sauce. Mix well and spread a thin layer on the top and bottom bread. Lay slices of the tomato on the bottom bun, then top with a handful of the shredded lettuce. Drizzle with a little more of the spicy mayo. Remove the shrimp from the skewers and layer on top.

Finish with a drizzle of hot sauce and a sprinkle of scallions.

Notes:

Makes 4 big sandwiches

BIG GREEN EGG ITEMS NEEDED

- 1 Mini Max Big Green Egg
- 1 Big Green Egg Plancha
- Big Green Egg Bamboo Skewers
- 2 Big Green Egg Cayenne Pepper Hot Sauce
- Big Green Egg Charcoal
- Butane EGGniter (or firestarters)