



**Porkosaurus Shrimp Satay**

A Memphis in May Tent Favorite!

#### **WHAT YOU WILL NEED**

- 24 Large shrimp
- 2 cups dry roasted peanuts
- 2 tablespoons chopped garlic
- 1/2 cup sesame oil
- 1 cup vegetable oil
- 1/2 cup soy sauce
- 1/4 cup chopped cilantro
- 2 small jalapeno, stemmed and minced
- 1 Tablespoon of Porkosaurus Original BBQ Rub.
- 2 dozen wooden skewers, soaked in water

#### **INSTRUCTIONS**

1. In a food processor, combine the peanuts, sesame oil, vegetable oil, soy sauce, cilantro, and jalapenos.
2. Puree the mixture until smooth.
3. Season the mixture with Porkosaurus Original BBQ Rub. (add salt to taste).
4. Thread the Shrimp through the wooden skewers.
5. Place the skewers in a large glass rectangular dish.
6. Pour the marinade over the skewers.
7. Using a small pastry brush, coat each skewer completely.
8. Marinate the skewers for about 30-60 minutes.
9. Preheat the grill.
10. Grill the skewers in batches.
11. Grill the skewers for 2 to 3 minutes on each side.
12. Remove the skewers from the grill and place on a large serving platter.

13. Garnish with a drizzle of sesame oil and chopped cilantro and sprinkle Porkosaurus Original Rub. on top.

14. Serve warm. Enjoy!