

Honey and Smoked Chipotle Butter Grilled Shrimp



Ingredients:

For the Butter:

- 1 stick of salted butter, softened
- 2 tablespoons canned chipotle chile peppers in adobo sauce
- 2 tablespoons honey
- 1 tablespoon shallot, finely minced
- 1 teaspoon smoked ground chipotle pepper
- 1 clove garlic, finely minced

For the Shrimp:

- 1 pound large shrimp, peeled and deveined tails on
- 2 tablespoons olive oil
- Kosher salt
- Freshly ground black pepper

Directions:

For the Butter:

- 1) Put all of the ingredients in a food processor and process until smooth.
- 2) Scrape the butter mixture onto a piece of plastic wrap on a flat surface, and form it into a log, using the plastic wrap to help shape the butter.
- 3) Roll the butter log up with the plastic wrap, seal the ends and place into the refrigerator until firm.

For the Shrimp:

- 1) Heat your grill to medium-high heat.
- 2) Skewer the shrimp through the meatiest part of the main section. Brush the shrimp with the olive oil and season with salt and pepper.
- 3) Place the skewers on the grill and brush the shrimp with the honey and smoked chipotle butter. Cook for 2 minutes, turn the skewers over and brush again with the butter. Cook the shrimp 2 minutes more.
- 4) Remove the shrimp from the heat and transfer them to a cutting board. Pull the skewers out of the shrimp and serve with the extra melted butter.