

# Colossal Grilled Harissa Shrimp



Serves 4-6

## Ingredients

- 18 Colossal Shrimp about 3-4 pounds
- 1/2 cup harissa
- Juice from 2 lemon
- Salt and pepper to taste

## Instructions

1. Pat the shrimp dry and set them into a plastic bag or a large bowl.
2. Whisk together the harissa, lemon juice and salt and pepper. Pour it into the bag or bowl with the shrimp.
3. Rub the shrimp down with the harissa marinade.
4. Cover and set the shrimp into the refrigerator for at least 2 hours.
5. Fire up the grill to medium heat and lightly oil the grates. Grill the shrimp for about 4-5 minutes per side, until they are cooked through. They should measure 145 degrees F internally.
6. Serve