

JAMAICAN STYLE SHRIMP

- 2 lbs 8/12 Raw Tail On Peeled and Deveined CenSea Shrimp
- 1 tsp Dried thyme
- 1/4 tsp Salt
- 1 tsp Curry powder
- 1/2 tsp Sugar
- 1 tsp Dried sage
- 1/2 tsp Cayenne
- 3/4 tsp Ground allspice
- 1 tsp Paprika
- 1/2 tsp Ground cinnamon
- 2 tsp Canola oil
- 1/4 tsp Ground nutmeg
- 1/2 tsp Ground cloves
- 2 clove Large garlic, minced

1. Toss the shrimp in the bowl to coat well.
2. Then grill.
3. Serve hot.

ADDITIONAL INFORMATION

Ingredients

[1 tsp Curry powder](#), [1 tsp Dried sage](#), [1 tsp Dried thyme](#), [1 tsp Paprika](#), [1/2 tsp Cayenne](#), [1/2 tsp Ground cinnamon](#), [1/2 tsp Ground cloves](#), [1/2 tsp Sugar](#), [1/4 tsp Ground nutmeg](#), [1/4 tsp Salt](#), [2 clove Large garlic, minced](#), [2 lbs 8/12 Raw Tail On Peeled and Deveined CenSea Shrimp](#), [2 tsp Canola oil](#), [3/4 tsp Ground allspice](#)

Course

[Dinner](#), [Entrees](#)

Cuisine

[Jamaican](#)

Category

[Seafood](#)

Serving Size

4