

Barbecued Shrimp Kabobs

Ingredients

1 cup barbecue sauce
1 pound of shrimp

Cut the following vegetables into kabob size pieces:

1 Green pepper (You may also use Orange or Red)
10 white button mushrooms
1 green zucchini
1 yellow zucchini
1 sweet onion

Direction

If you love vegetables, assemble kabobs by alternating each shrimp followed by one of each vegetable. Otherwise assemble the kabobs with fewer vegetables between each shrimp. You can marinate the skewers in the barbecue sauce for up to 30 minutes prior to grilling. If you are worried about the barbecue sauce burning on the grill, apply the barbecue sauce after cooking the kabobs. Cook each kabob about 3 to 4 minutes on each side.