

Smoked Shrimp

Have you ever tried smoking fish, poultry or meat? If not, give this recipe a try. It's super simple. Smoking food gives it great depth of flavor and it's delicious. If you don't have a smoker, grilling is also an option. If it's too cold out you can roast the shrimp too in the oven but we're New Englanders and can handle the cold! Enjoy!

- Preheat smoker or grill and add wood chips according to manufacturer's instructions.
- Toss shrimp with olive oil, salt and pepper.
- Lay shrimp on smoker rack in a single layer and close the lid. Check shrimp after 10 minutes and keep a close eye on them. Smoke shrimp until just cooked through, about 15-20 minutes total.
- While shrimp are smoking, combine ghee or butter, garlic, herbs and salt to taste. Drizzle over cooked shrimp and toss to coat. Serve remaining garlic herb butter as a dipping sauce.

Recipe from: <https://cookeatpaleo.com/smoked-shrimp/>