

**Mt. Juliet Shrimp On The Barbie**

12 colossal or jumbo shrimp (U-8/12)

¼ cup butter

2 green onions, finely chopped

2 tablespoons dry sherry

1 teaspoon grated orange zest

1 cup Tennessee Gourmet™ Salad Dressing Plus

1 teaspoon grated fresh ginger

Shell and devein the shrimp, leaving tails attached. Combine all ingredients, except shrimp, in saucepan and cook over medium heat, stirring, until butter is completely melted. Dip shrimp in the sauce and position on oiled grill rack about 4 inches above hot coals. Baste liberally with sauce and grill for 3 minutes. Turn the shrimp over and baste again, cooking for another 3 to 4 minutes. Smaller shrimp will be done at this point, but continue basting and turning larger shrimp until they are pink and cooked through. Remove from heat immediately when done, as they will get tough if overcooked. Use any remaining sauce, reheated, as a dipping sauce.

*(This could also be prepared under a broiler.)*