



Smoked Hot Honey Bang- Bang Shrimp

Ingredients

- 3 lbs of Extra Large or Colossal Shrimp
- 1/2 Cup Olive Oil
- 1 Tbsp Lemon Juice
- 1 Tbsp Italian Seasoning
- 2 Tsp Black Pepper
- 2 Tsp Salt
- 1 Tsp Garlic Paste
- 1 Tsp Smoked Paprika
- 1 Tsp Onion Powder
- ½ Tsp Ground Cumin

Sauce

- ½ cup of Mayo
- ¼ cup of sweet Thai chili Sauce
- 2 Tbsp Honey
- Tbsp Chili Flakes
- 1 teaspoon of sriracha sauce

1. Over Hickory or Oak wood/pellets, heat your smoker to 300 degrees.
2. In a large bowl, add olive oil, lemon juice, Italian seasoning, pepper, salt, garlic paste, smoked paprika, onion powder, and ground cumin. Whisk together until combined.
3. Wash and devein shrimp. Place them in a large sealable bag and pour the mixture on top. Allow to marinate for 1 hour minimum.
4. Place shrimp on a large grate and put them on the smoker.
5. After 30 minutes or when the shrimp have turned pink and firmed up, remove them from the smoker.
6. In a separate bowl, add all the ingredients for the sauce and mix together well
7. Toss the shrimp in the bang bang sauce, and garnish with some fresh chopped parsley, or chopped green onion