

**SHRIMP SEASONING:**

- 1 teaspoon garlic powder
- 1 teaspoon Kosher salt
- 1 teaspoon Italian seasoning
- ¼ teaspoon black pepper
- ¼ teaspoon chili powder
- ½ teaspoon brown sugar
- ¼ teaspoon cayenne pepper

**FOR GRILLING:**

- 2 tablespoons olive oil
- 1 tablespoon freshly-squeezed lemon juice
- 1 pound shrimp
- Vegetable oil for the grill
- Fresh chopped parsley

**SUPPLIES:**

- Juicer
- Skewers
- Bowl
- Measuring spoons
- Grill pans
- Brush

**DIRECTIONS:**

1. Soak skewers in warm water.
2. Stir together the seasoning ingredients. Drizzle in the olive oil and lemon juice and stir into a paste.
3. Add the shrimp and toss to coat. Thread shrimp on skewers.
4. Brush the grill with oil. Grill the shrimp just until pink and opaque, about 2-3 minutes per side, turning ½ way through. Serve immediately.