

## Grilled Tandoori Shrimp Skewers

Serves 4

Great barbeque idea!

Ingredients:

- 24 shrimps, peeled and deveined
- 2 tbsp Himalaya Gourmet Tandoori Masala (paste).
- 1 onion, cut into wedges
- 12 cherry tomatoes
- 12 bamboo skewers, soaked
- 2 tablespoons melted butter

**Method:** *Combine shrimp and Tandoori masala. Refrigerate and marinate about 1/2 hours or more. Skewer the shrimp, 3 to a skewer with 1 onion wedge and 1 cherry tomato. Preheat a grill on the highest setting. When grill is hot, add the skewers and lower heat to medium. Allow to cook on each side for about two minutes until grill marks are apparent and the shrimp become pink. Halfway through cooking, brush with melted butter. Remove from grill when shrimps are cooked. Serve warm with rice or nan bread and lemon wedges.*