



2 pounds peeled and deveined shrimp  
¼ cup dry sherry  
¼ cup olive oil  
1 TBS paprika  
1 tsp thyme  
1 tsp garlic powder  
½ tsp red chili pepper flakes  
1 tsp black pepper  
12 skewers  
1 large smoked sausage such as Kielbasa - sliced  
Grape tomatoes  
Red onion slices

- In a bowl, whisk together the sherry, oil, paprika, thyme, garlic powder, red chili flakes and black pepper.
- Place the shrimp in a platter or bowl and cover with marinade. Marinate for 20 minutes.
- While the shrimp is marinating, is using wooden skewers, soak them.
- Heat your grill on high and reduce heat. If using a charcoal grill, pile hot coals on one side using a metal tool.
- Thread the shrimp, sausage, tomatoes and onions on the skewers.
- Place the skewers on the grill and cook at low heat for about 6 minutes total.
- Serve and enjoy!

