**Colossal Grilled Harissa Shrimp**

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Serves 4-6

**Ingredients**

* 18 Colossal Shrimp about 3-4 pounds
* 1/2 cup harissa
* Juice from 2 lemon
* Salt and pepper to taste

**Instructions**

* Pat the shrimp dry and set them into a plastic bag or a large bowl.
* Whisk together the harissa, lemon juice and salt and pepper. Pour it into the bag or bowl with the shrimp.
* Rub the shrimp down with the harissa marinade.
* Cover and set the shrimp into the refrigerator for at least 2 hours.
* Fire up the grill to medium heat and lightly oil the grates. Grill the shrimp for about 4-5 minutes per side, until they are cooked through. They should measure 145 degrees F internally.
* Serve