Barbeque Chicken and Shrimp

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/3 cup ketchup
- 2 tablespoons red wine
- 1 tablespoon soy sauce
- 1 teaspoon worcestorshire sauce
- 1/3 cup steak sauce
- 1 clove of finely chopped garlic
- teaspoon chopped cilantro
- teaspoon of paprika
- 1/2 teaspoon of cinamon
- Freshly ground black pepper for taste
- Boneless Skinless Chicken Breast

For deveigned and peeled Shrimp:

- teaspoon of Hot sauce
- teaspoon of Citrus Vinegar
- Salt and Pepper for taste

Instructions

For Chicken:

1. Mix all of the ingredients together except chicken, until smooth.
2. Rub a small amount of sauce on to chicken, and put onto a medium-hot grill, Letting chicken cook for about 3 minutes.

3. Add more sauce to both sides, making sure to put the side that hasnt been cooked on the grill.
4. Take off grill once chicken has been fully cooked

For Shrimp:

1. Marinate shrimp in hotsauce, citrus vinegar, salt and pepper mix for at least 30 minutes.
2. Put shrimp on very hot grill, letting cook on both sides for about 2 minutes, until it turns pink/orange, and has grill marks on it.

Put Chicken and shrimp together on a plate and enjoy!!