Cedar Planked Shrimp

Brine

8 cups water

1/4 cup kosher salt

1 Tablespoons black peppercorns

2 Tablespoons chopped fresh thyme

2 Tablespoons sugar

8 cloves garlic

3 bay leaves

2 halved lemons

Combine all ingredients.

Pour into a saucepan, bring to a boil, remove from heat, cool and refrigerate.

Place shrimp in a bowl and add brine. Cover and refrigerate 1 hour.

Soak cedar planks in water for 1 hour.

Shrimp

2 pounds shrimp, unpeeled

2 cedar planks

1/4 cup olive oil

1 Tablespoon grated garlic

1 Tablespoon fresh thyme

1 teaspoon sugar

1 teaspoon melted butter

1 teaspoon soy sauce

1/2 teaspoon black pepper

1/4 teaspoon kosher salt

1/4 teaspoon red pepper flakes

Drain shrimp and pat dry.

Combine oil and next 8 ingredients.

Add shrimp and toss to coat.

Arrange shrimp on planks and place plank over hot coals.

Cover and grill 6 minutes.

Serve with rice, over a salad, in a taco or just plain.