Grilled Shrimp

1 pound shrimp, peeled and deveined

2- Tablespoons olive oil

Salt and Pepper

1/4 teaspoons sugar

Charmoula Sauce

4 Tablespoons olive oil

1 red pepper, diced small

1/2 red onion, minced

1 teaspoon paprika

1/2 teaspoon cumin

1/4 teaspoon cayenne

3 cloves garlic, minced

1/8 teaspoon salt

Thread the shrimp onto skewers.

Salt and pepper the shrimp.

Brush with olive oil and sprinkle with sugar.

Combine the sauce ingredients in a disposable aluminum pan.

Put the aluminum pan on one side of the grill and the shrimp on the other.

Grill shrimp for 2 minutes on each side.  (It won't be completely cooked through.)

Put the skewers into the charmoula sauce to finish cooking.