

Red Chili Shrimp



Serves 10

2T olive oil

2t ginger, grated

3 cloves garlic, minced

1t Asian garlic chili oil

2t sugar

2T rice wine vinegar

1/4c soy sauce

1/4c ketchup

2 1/2 pounds large shrimp, peeled, deveined, tails left on

8 green onions, white and green parts, thinly sliced

In large bowl, whisk together all ingredients except shrimp and green onions. Pour into large zip lock bag.

Add shrimp to marinade, seal bag and refrigerate.

Soak wooden skewers in water for 1 hour.

Drain shrimp and thread on water~soaked skewers. Broil shrimp on grill or under broiler on baking sheet lined with aluminum foil for 2~3 minutes per side.

Garnish with green onions.

Prepare Ahead Tip

Marinate shrimp up to 48 hours in advance. Cook and arrange on platter up to 24 hours before serving ~ cover and refrigerate. Remove from refrigerator 15 minutes before serving.