



## *Vietnamese Grilled Shrimp Marinade*



### **Ingredients:**

- 1 pound large shrimp (deveined, peeled with tail on)
- 1 ½ teaspoon sesame oil
- ½ teaspoon paprika
- 1 ¼ teaspoon granulated sugar
- 1 ½ tablespoon fish sauce
- 3 tablespoons fresh lime juice
- 1 chili pepper (finely chopped)
- 1 clove garlic (minced)
- 2 tablespoons cilantro (finely chopped)

### **Method:**

1. Put all the ingredients in a ziploc bag, squeeze out air and tightly seal. Marinate for 30-40 minutes.
2. Brush the grill pan or barbecue with a little oil and grill shrimp on each side for 2-3 minutes. Serve immediately.
3. Use a mix of cherry tomatoes and peaches to add sweetness, tanginess, and color to the shrimp skewers.

### **Notes:**

1. Use two (2) skewers per Kabob that have been soaked in water prior to use (30 minutes).
2. You can use this grilled shrimp marinade for beef and chicken – you can also drizzle some on salads or eat it together with rice.