



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Spicy Grilled Shrimp –**

#### **Ingredients**

##### **For the Sauce:**

**½ cup sugar**

**1 tsp. finely grated lime zest, plus ¼ cup fresh lime juice (from 3-4 limes)**

**1 tbl. Asian chili paste**

**1 tbl. Asian fish sauce**

**Coarse salt**

##### **For the Shrimp:**

**Safflower oil for brushing**

**36 large shrimp (about 3 lbs.), peeled and deveined (tails left intact; optional)**

**Coarse salt**

- 1. Soak wooden skewers in water for 30 minutes to prevent charring.**
- 2. Meanwhile, make the sauce: Bring sugar and lime juice to a simmer in a small saucepan. Cook, stirring, until sugar dissolves, about 2 minutes. Remove from heat; stir in lime zest, chili paste, and fish sauce. Season with salt.**
- 3. Make the shrimp: Heat grill to high. Brush grates with oil. Thread 3 shrimp onto each skewer; season with salt. Divide sauce in half; reserve half for serving. Grill shrimp for 1 minute; brush with sauce. Flip, and grill for 1 minute more; brush with sauce. Flip, and grill, brushing occasionally with sauce, until opaque, 1 to 3 minutes more. Serve with reserved sauce.**

***Credit: Martha Stewart Living***