

# GRILLED ASIAN SHRIMP

F EASY

Last Modified: 07/02/2018

PREP: 1 Hr  
COOK: 4 Min  
GRILLED

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Extra Jumbo Shrimp (16 / 20 Count)	Raw
2	Tbsp	Sesame Seeds (White or Toasted)	
?	4 Inch	Wooden Skewers	Soaked

## MARINADE

1/2	Cup	Mushroom Soy Sauce (Healthy Boy)	
2	Cloves	Garlic	Grated
1	Tbsp	Fresh Ginger (Peeled)	Grated
1	Tbsp	Toasted Sesame Oil (Kadoya)	
2	Tbsp	White Wine Vinegar (Bonavita)	
2	Tbsp	Dark Brown Sugar	Packed
1	Tbsp	Fresh Lime Juice	
1	Tsp	Fresh Lime Zest	
1 +/-	Tsp	Korean Gochujang Paste (Haechandle) Also labeled as "Hot Pepper Paste"	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	You can make this dish as spicy or as mild as you wish by adjusting the amount of Korean Gochujang Paste you use.
<b>CAUTION</b>	SHRIMP GRILL QUICKLY. Inserting the skewer through the end to keep them from curling allows them to grill more evenly. Or, use 2 skewers to keep them straight.
<b>NOTE</b>	<b>Mushroom Soy Sauce</b> is a "unique" flavor. I have taste tested MANY different brands. MOST have an overpowering flavor. I find Healthy Boy Brand to be a VERY pleasant taste!
<b>TOOLS</b>	1) Charcoal OR Gas Grill 2) Zip Lock Bag 3) Stiff Metal Spatula 4) Basting Brush
<b>PREP</b>	1) Thaw, peel & de-vein the Shrimp (Tails on or off) and set them aside in ice water.
<b>1</b>	Float the wooden skewers in cold water for approximately 1 hour before grilling. Push them under every so often so they soak evenly.
<b>2</b>	Add the Soy Sauce, Garlic, Ginger, Sesame Oil, Wine Vinegar, Lime Juice, Lime Zest, Gochujang Paste, Salt & Pepper into the mixing bowl and stir to mix thoroughly. TASTE. Adjust the Salt, Pepper and Gochujang Paste to suit your tastes.
<b>3</b>	Add the Shrimp and Marinade into the zip lock bag, seal and squeeze to coat all of the Shrimp. Refrigerate for 1/2 hour - NO LONGER, squeezing every so often to recoat.
<b>4</b>	Wipe down the VERY HOT Grill Grates with a paper towel soaked in Vegetable Oil.
<b>5</b>	Skewer the Shrimp onto the wooden skewers by beginning at the head end & continuing until you reach the tail. ONE Shrimp per skewer.

## GRILLED ASIAN SHRIMP

<b>6</b>	Place the extra Marinade back into the mixing bowl
<b>CAUTION</b>	IMPORTANT! Place the Shrimp skewers on the grill and rotate and baste them in the same order SO THEY ALL COOK FOR THE SAME TIME ON BOTH SIDES!
<b>7</b>	Carefully place the skewered Shrimp on the grill so they can not fall through the grates. Cook for TWO MINUTES on one side.
<b>8</b>	Turn the Shrimp over, moving them to a different area on the grate so both sides get grill marks. Brush the grilled side with the reserved Marinade while cooking for an additional TWO MINUTES.
<b>9</b>	Turn the Shrimp over, Brush the newly grilled side with the reserved Marinade and arrange the Shrimp attractively on a serving platter with the wet side up.
<b>SERVE</b>	Sprinkle the wet Shrimp evenly with Sesame Seeds and serve while hot, warm or cold.