



Shrimp Skewers with Dipping Sauce

Ingredients

	wooden skewers
1 tablespoon	lime juice
1 pound	shrimp
1 teaspoon	salt
1 tablespoon	vegetable oil
1 tablespoon	ginger, minced
1 teaspoon	garlic, minced
1 tablespoon	cilantro, minced, optional
1	small jalapeno pepper, finely minced
1 tablespoon	soy sauce

Preparation

Soak wooden skewers in warm water. Clean shrimp but leave tail on. Combine remaining ingredients. Add shrimp to marinade mixture and refrigerate 30 minutes to 2 hours. Thread 2 shrimp on each skewer. Grill or broil on each side for about 4 minutes or until shrimp are opaque. Serve with Shrimp Dipping Sauce.

Yield

6 appetizer or 4 entree portions

Dipping Sauce

1/2 cup	soy sauce
1 teaspoon	smoked sesame oil
1 teaspoon	ginger, minced
1 tablespoon	rice wine vinegar
1 teaspoon	garlic, minced
1/2 teaspoon	red pepper flakes

Preparation

Combine all ingredients and serve with Shrimp Skewers.



321-259-5958

Fax: 321-872-0434

461 N. Harbor City Blvd.
Melbourne, FL 32935

www.moonsamazingseafood.com
jay@moonseafood.com