



JERNEJ KITCHEN

GRILLED SHRIMP SKEWERS WITH CITRUS SAUCE

Grilled Shrimp Skewers with Citrus Sauce is an easy, 10-minute recipe. Light and tasty main or side dish. Make it for your next bbq or picnic.

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	2	MINUTES
TOTAL TIME:	7	MINUTES

CITRUS SAUCE

- 1 celery stalk
- 1 peeled garlic clove
- 1/2 thumb peeled fresh ginger
- juice of one orange (60g or 2.1 oz)
- 1/2 lime (juice and zest)
- 1 tbsp freshly squeezed grapefruit
- 1/2 tsp fish sauce
- 1 tsp soy sauce
- 1/4 fresh chili
- 1 tbsp floral honey

SHRIMP

- 320 g fresh shrimp, peeled and deveined 18 - 20 count (0.7 pound)
- 1 tbsp olive oil

CITRUS SAUCE

Peel the celery stalk and dice. Add celery, peeled garlic, sliced and peeled fresh ginger, juice of one orange, juice and zest of half a lime, grapefruit juice, fish sauce, soy sauce, chili, and floral honey to a blender or food processor. Mix to get a silky, fresh sauce.

SHRIMP

If you are peeling the shrimps yourself, don't throw away the peel and heads, because they are perfect for fish stock (recipe coming soon)

GRILL AND SERVE

Thread the shrimp on skewers, about 3 per stick. Place a large pan over high heat or heat your outdoor grill. Lightly brush both sides of the skewered shrimp with olive oil. Place each kabob to a hot pan (without adding any oil to the pan) or hot grill. Cook for 40 - 60 seconds on each side. Serve the grilled shrimp skewers with fresh citrus sauce and optionally serve with cooked basmati rice and sprinkle with fresh cilantro.

TOOLS AND EQUIPEMENT

- kitchen knife
- blender or food processor
- skewers
- kitchen brush
- pan or outdoor grill