



## 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