

Description



Spicy, and sweet, this shrimp dish is sure to please!

Ingredients:

- 1/2 C. The Olive Tap® [Chipotle Olive Oil](#)
- 2 T. The Olive Tap® [Sesame Oil](#)
- 1/4 C. chopped fresh parsley
- 2 T. minced garlic
- 1 T. ketchup
- 1 T. soy sauce
- 2 T. Asian chili paste
- 1/2 t. salt
- 1/4 t. black pepper
- 3 T. The Olive Tap® [Peach White Balsamic Vinegar](#)
- 2 lbs. large shrimp, peeled and deveined
- 12 wooden skewers, soaked in water

Directions:

1. Whisk together the Chipotle Olive Oil, Sesame Oil, parsley, minced garlic, ketchup, chili sauce, salt, pepper, and Peach Balsamic Vinegar in a mixing bowl. Set aside about 1/3 of this marinade to use while grilling.
2. Place the shrimp in a large, resealable plastic bag. Pour in the remaining marinade and seal the bag. Refrigerate for 2 hours.

3. Preheat an outdoor grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.
4. Lightly oil grill grate.
5. Cook shrimp for 2 minutes per side until opaque, basting frequently with reserved marinade.

An Original Recipe by Trisha Kruse

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