

# Asian Grilled Shrimp

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*Shrimp is an ideal entrée for the grill. It marinades in just thirty minutes, cooks in under five minutes, and is as light or heavy as the dishes you serve it with. If you're craving grilled shrimp in the cooler months, just toss them under the broiler instead of on the grill; you can't lose. Makes 4 servings.*

## Ingredients:

3 garlic cloves, whole, smashed  
3 slices fresh ginger  
1 tablespoon rice wine  
1 tablespoon soy sauce  
1 tablespoon honey  
1 tablespoon sesame seeds  
2 teaspoons five spice powder  
1 teaspoon sesame oil  
1 pound shrimp

## Directions:

1. Combine all ingredients except shrimp in a medium bowl and mix thoroughly. Add shrimp and toss to coat. Cover and refrigerate for 30 minutes.
2. Preheat grill to high. Remove shrimp from marinade, reserving the liquid, and place directly on grill. Cook 1 to 2 minutes each sides, until color turns pink.
3. Place reserved marinade in a small saucepan, removing the ginger slices. Bring to a boil and simmer until liquid is reduced by half. Drizzle over cooked shrimp and serve.