



Asian Shrimp Skewers

LIST of INGREDIENTS:

- 2 lb 21/25 Shrimp - p&d tail off
- 1 tbsp Sambal
- 1 tbsp Hoisin
- 1 cup Orange Juice
- 3 tbsp Sesame Oil
- 1 tbsp Mirin
- 1 tbsp Soy Sauce
- 1 tbsp Fresh Ginger - peeled and finely diced
- 2 tbsp Cilantro - finely chopped
- 10 Knot Skewers
- 1 Avocado - seeded, peeled and cubed in 1/2" squares
- 5 Strips Thin Bacon - cooked to almost crisp

the Method:

Combine sambal, hoisin, sesame oil, mirin, orange juice, cilantro and soy sauce in a medium bowl. Add in the shrimp and toss to coat very well. Allow them to chill for at least 30 minutes.

Heat shrimp and all the liquid in a large sauté pan. Cook the shrimp slowly, turning them every 2 minutes until pink and done. Allow the shrimp to cool in the liquid...overnight is great.

Skewer shrimp towards the knot, add one end of the bacon, the cube of avocado, and finish it with the other end of the bacon. Serve with a summer cocktail!

