

## **Casey's Asian Grilled Shrimp**

### **Ingredients**

2 lbs. jumbo shrimp peeled, deveined with tails on uncooked

2 tbsp. fresh grated ginger

5 cloves minced garlic

¼ cup soy sauce (low sodium)

½ cup canola oil

¼ cup rice wine vinegar

2 tbsp. honey

Juice and zest from 1 lime

1 tsp. crushed red pepper

A few grinds of black pepper

### **Preparation**

Combine all ingredients except for shrimp in bowl. Mix together thoroughly. Add shrimp and coat evenly. Let shrimp marinate at room temperature for 20 minutes. If grilling on skewers, soak wooden or bamboo skewers in water for at least an hour before threading with shrimp. Slide 4-5 shrimp on each skewer and place on grill for 2 or 3 minutes per side.

Great side for the shrimp is skewers threaded with chunks of peppers, onions, pineapple, or cantaloupe. Place on grill a few minutes before shrimp, they will take longer to grill.

## **Basmati Rice in Coconut Milk**

### **Ingredients**

1 14 oz. can coconut milk

1 ½ cups basmati rice

2 tbs. chopped cilantro

### **Preparation**

Rinse rice thoroughly in colander until water runs clear. Place coconut milk and rice in pan and heat over high until boiling. Once milk boils, seal with tight fitting lid and simmer on low for 15 minutes.

Remove lid, fluff with fork and sprinkle with cilantro before serving.

