**SHRIMP WITH A HONEY MANGO GLAZE** - yields 4 appetizer portions

recipe developed by Chef Roc®

1 pound (16-20’s) shrimp

olive oil

**Glaze**

1/2 cup honey

1/4 cup mango juice

2 tablespoon hoisin sauce

2 tablespoon Aloha™ Soy sauce

1 tablespoon chopped cilantro

1 tablespoon Cholula® Hot Sauce

1/2 teaspoon black sesame seeds

1. Peel the shrimp and remove the vein but leave the tail on. Dry with paper towels and rub lightly with olive oil.
2. In a plastic container mix together the glaze ingredients.
3. Preheat the grill to medium heat. Place the shrimp on the grill and cook for 1 minute. Turn over the shrimp and brush with the glaze. Cook for another minute, turn the shrimp and brush this side with glaze. Remove shrimp when pink and curled. Serve and enjoy.

Chef Roc Tip:

Always have on hand all the Aloha™ Glaze’s for quick and easy recipes.

Aloha™ Guava Pineapple Teriyaki Glaze

Aloha™ Mango Pineapple Glaze

Aloha™ Organic Hawaiian Honey Glaze