

Let's Grill Some Shrimp!

June 30, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Summer months are fun with outings, gatherings and all the fun you can have with food! Grilling foods has to be one of the best parts of summer for me. I truly love putting food on a skewer, placing on the grill and easy enough to grab and go while eating. It's a food that's great for mingling, easy one hand food and for me once I'm done, its easy clean up. These Hawaiian kabobs are the tastiest I've ever done, sweet, tangy, spicy it hits all the notes and guaranteed to be the star of any gathering or dinner meal!

Serves: 10 Total time: 20 minutes

·6 tbsp brown sugar

- 2 tbsp honey
- 6 tbsp soy sauce
- 3 tbsp rice vinegar
- 2 tbsp sesame oil
- 3 tbsp fresh ginger, roughly diced
- 3 tbsp fresh garlic, roughly diced
- 2 lbs fresh non cooked shrimp – size 16/20
- 2 cups fresh pineapple squares – optional
- 2 red bell peppers, cut into squares – optional
- 2 bunches of green onion, cut into pieces – optional

In a large shallow dish, mix together the brown sugar, honey, soy sauce, rice vinegar, sesame oil, ginger, and garlic. Place shrimp in a large baking dish and mix with the sauce. Cover and marinate in the fridge for 2-3 hours. The longer you can let it sit the better. When using skewers (if wooden, make sure to soak them in water for at least an hour to keep them from burning), add shrimp, pineapple, red bell pepper, and green onion. The order does not matter and feel free to use any type of veggies you may have and skewer them in also. Reserve any marinade and drizzle while cooking. (it did have raw shrimp so be sure to let it cook well) Cook on a hot grill about 3- 4 minutes per side. You can also make them with chicken or steak too, they will cook just a few minutes more! Make sure to cut chicken or beef into cube size pieces. If you want to cook whole chicken pieces like legs or thighs, make the same marinade and let chicken sit overnight. If you don't have whole chicken pieces but have ground meats like chicken, beef or turkey, make the same marinade, add half into ground meat. Mix well and form little meatballs, you can pan sear them or place them in the oven and half way done drizzle the remainder of the marinade, finish cooking and you have sticky Hawaiian meatballs. You can place them on a platter, skewer them and voila!

Options are endless with this delicious recipe! Serve hot anyway you make it! Enjoy!