

Ginger Teriyaki Shrimp Skewers

Skewers

- 48 large shrimp, raw, peeled and deveined
- 1 ½ cups Ginger Teriyaki Marinade (see below)
- 3 tbsp rice vinegar
- 16 scallions, white and light green parts only, cut into 1 ½ inch pieces

Ginger Teriyaki Marinade

- ¾ cup aji-mirin sweet cooking rice seasoning (Kikkoman)
- 1/3 cup raw honey
- 1/3 cup tamari
- 1 tbsp grated fresh ginger
- 2 tbsp sesame oil

Directions

- Prepare sauce: Whisk all ingredients together. Can be stored in a mason jar in refrigerator for several months.
- Place shrimp in a large zip-top bag. Add Ginger Teriyaki Marinade and seal, squeezing out as much air as possible. Refrigerate for 30 to 60 minutes.
- Remove shrimp from marinade and pat dry with paper towel. Thread 4 shrimp and a few scallion pieces only each skewer.
- Grill skewers for 1 ½ to 2 minutes per side or until shrimp is barely opaque. Remove from grill and arrange on plate
- Serve with a summer spinach, strawberry and goat salad (recipe on website)!

Source: adapted from Clean Eating, July 2011

