

Grilled Thai Shrimp

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 1 hour

Chef's Notes

If a pinch, you can substitute the Sweet Asian Chili Sauce for one of the many store-bought varieties.

You can easily multiply the serving sizes. I've done this with up to 6 Lbs of shrimp with great success. The key is to taste the marinade and adjust as there can be differences in flavour intensity/quality among the ingredients. You can also use longer skewers (12") but I would keep the maximum to about 4 – 5 shrimp per. If you stay close to the ratios listed here, any light, bright and refreshing white wine works very well with this appetizer. I've enjoyed these with a New Zealand Sauvignon Blanc, Spanish Albariño, Canadian Riesling, and various sparklers and/or champagne.

Step 1: Shrimp

- 24 Jumbo Shrimp (21-30 size)
 - 8 - 8 inch bamboo skewers
- Peel and de-vein shrimp, keeping the tail on if possible.
Soak skewers in water for at least an hour.

Step 2: Sweet Asian Chili Sauce

- 1 Cup Sugar
 - 1/2 Cup water
 - 1/2 Cup white vinegar
 - 2 Tbsp minced garlic
 - 2 Tbsp fish sauce
 - 4 tsp Sambal Oelek
 - 2 Tbsp Lime juice
- In a medium sized sauce pan, combine the sugar, water, and vinegar. Bring to a boil and simmer for 5 minutes. Stir in garlic, fish sauce, and Sambal Oelek. Continue to simmer for 2 minutes more.
Remove from heat and let cool to room temperature. Stir in Lime juice.
You will have plenty left over after making the shrimp marinade. It will keep for several weeks refrigerated in a sealed container. This also makes a great dipping sauce.

Step 3: Marinade

- 2 Limes, zest and juice
 - 1/4 cup granulated sugar
 - 2 Tbsp sweet asian chili sauce
 - 2 tsp fish sauce
 - 2 tsp grated fresh ginger
 - 1/4 teaspoon kosher salt
 - Few grinds of pepper
 - 1/4 cup vegetable oil
- Whisk the first 7 ingredients together. Continue to whisk while slowly adding the oil. Taste marinade and adjust.
Add the marinade to the shrimp, stir and let sit at room temperature for 1/2 hour.
Do not marinate for more than 40 minutes as the lime juice will cook the shrimp.

Step 4: Grillin' and servin'

- Large Lettuce leaf
- Kosher salt
- Lime wedges to serve

Heat grill to high and remove the shrimp from the marinade. Thread 3 shrimp onto each of the skewers, keeping them close to the pointed end. (You'll want about 3" bare section to use as a handle).

Grill over med-high heat, about 1 minute per side, until just opaque in the centre. Cover one end of a serving platter with the lettuce leaf and place cooked shrimp skewers on lettuce in a cross-over pattern.

Serve with additional lime wedges.