

Energy Saving Summer Recipes

Grilled Ginger Lime Shrimp



Ingredients

- 3 cloves garlic, minced
- 1 1/2 tablespoon fresh ginger, minced
- 2 tablespoons fresh cilantro, chopped
- Juice of 2 limes
- 2 tablespoons Sesame Oil
- Salt and pepper to taste (just a dash is enough)
- 1 lb. of 21-25ct. shrimp, peeled and deveined

Instructions

1. Combine all ingredients except shrimp to make the marinade.
2. Add the shrimp and toss to coat.
3. Refrigerate for 30-60 minutes before grilling.
4. When ready to grill, heat the grill to medium heat. Put the shrimp on skewers while the grill is heating up.
5. Put the shrimp skewers on the grill and cook them for about 3 minutes. Flip them over and cook them until they turn pink, about 3 minutes more.

ref: seemomclick.com

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