

6 SHRIMP MARINADE RECIPES

AndiAnne.com

LEMON GARLIC MARINADE

1 lb raw shrimp, peeled
1/4 cup lemon juice
1 Tbsp lemon zest
1 Tbsp olive oil
4 garlic cloves, minced
1/2 tsp salt
1/4 tsp ground pepper

CHILI LIME MARINADE

1 lb raw shrimp, peeled
1/4 cup lime juice
1 Tbsp lime zest
1 Tbsp olive oil
1/2 tsp chili powder
1/2 tsp salt
1/4 tsp paprika
1/4 tsp ground pepper

SPICY & SWEET MARINADE

1 lb raw shrimp, peeled
1/4 cup soy sauce
1 Tbsp olive oil
1 Tbsp honey
1 Tbsp lemon juice
1 tsp hot sauce
2 garlic cloves, minced
1/4 tsp ground pepper

HONEY MUSTARD MARINADE

1 lb raw shrimp, peeled
2 Tbsp dijon mustard
2 Tbsp honey
1 Tbsp olive oil
1 Tbsp whole grain mustard
3 garlic cloves, minced
1/2 tsp salt
1/4 tsp ground pepper

BASIL BALSAMIC MARINADE

1 lb raw shrimp, peeled
4 Tbsp balsamic vinegar
1 Tbsp olive oil
3 garlic cloves, minced
2 tsp dried basil
1/2 tsp salt
1/4 tsp ground pepper

BARBECUE MARINADE

1 lb raw shrimp, peeled
1/2 cup barbecue sauce
2 Tbsp distilled white vinegar
1 tsp chili powder

HOW TO DEFROST THE SHRIMP

- Add the frozen shrimp to a large bowl with cold water. Let soak for 10 minutes.
- Pour shrimp through a strainer and run under cold water if the shrimp are still frozen.
- Pat the shrimp dry thoroughly with paper towels.

HOW TO MARINATE THE SHRIMP

- Combine marinade ingredients in a small bowl. Mix together thoroughly.
- Pour marinade into a bag (or airtight container) with raw shrimp. Marinate for 15-30 minutes.