

# Grilled Shrimp Skewers with Sesame Scallion Sauce



## INGREDIENTS:

- \* 2 lbs (16/20) large shrimp
- 2 stalks of lemongrass, leaves separated into 12 “skewers” -or- 12 10-12” wooden skewers
- kosher salt & pepper
- ½ cup light soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon grated fresh ginger
- 2 tablespoons rice vinegar
- 1 tablespoon fresh lime juice
- 1 tablespoon toasted sesame oil
- 2 tablespoons grapeseed or other neutral oil, plus more to brush shrimp
- 2 tablespoons toasted sesame seeds
- 2 tablespoons thinly sliced scallion plus ¼ cup ½ inch slices for garnish

## DIRECTIONS:

Soak the lemongrass or skewers in warm water for 30 mins.

In a medium bowl, whisk together the light soy sauce, brown sugar, ginger, rice vinegar, lime juice, sesame oil, 2 tablespoons of grape- seed oil, toasted sesame seeds and thinly sliced scallions. Set aside.

Season the shrimp well with kosher salt & fresh ground pepper. Thread them on the skewers, 3-4 on each. If using the lemongrass, you will need to skewer the shrimp with a wooden skewer first to create the holes, then thread onto the lemongrass.

Prepare your grill, bringing to medium high heat. Brush the shrimp lightly with oil and grill for about 2 minutes per side, just until opaque and pink throughout. Remember, they will continue cooking a bit after they are removed.

Place on a platter and drizzle well with the sesame scallion sauce and garnish with ½” sliced scallions. Serve with the additional sauce.

*\*Find these succulent shrimp on [Porterandnyork.com](http://Porterandnyork.com) »*



PREP TIME  
**30 MINS**



COOK TIME  
**5 MINS**



SERVES **4-6**



PORTER  
BRAND MEATS  
& YORK

