

Teriyaki Grilled Shrimp Skewers

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

These delicious shrimp skewers are easy to make and cook in just a few minutes They are perfect for summer weeknights or parties

Ingredients

- - 1/3 cup water - 2 tablespoons soy sauce - 2 tablespoons brown sugar - 1 teaspoon honey - 1 teaspoon grated fresh garlic - 1 teaspoon grated fresh ginger - 1 pound jumbo shrimp - 1/2 fresh pineapple
- cored and cut into 1 ½-inch pieces - skewers - 2 tablespoons minced fresh cilantro (Optional) - 1 tablespoon toasted sesame seeds (Optional)

Instructions

1. Combine water
2. soy sauce
3. brown sugar
4. honey
5. garlic
6. and ginger in a small saucepan and bring to a boil over medium-high heat. Reduce heat to medium-low and simmer until sauce has reduced and thickened slightly
7. 8 to 10 minutes. Preheat an outdoor grill for medium-high heat and lightly oil grate. Thread shrimp and pineapple alternately onto skewers and place on a platter. Arrange skewers on the hot grate. Grill 2 to 3 minutes per side
8. or until shrimp is opaque and cooked through. Turn grill to low heat and brush sauce on both sides of skewers. Transfer to a serving platter and sprinkle with cilantro and sesame seeds. Recipe Tips Try to cut the pineapple chunks approximately the same size as the shrimp for even grilling. I prefer to use jumbo shrimp (21 to 25 per pound)
9. but use what you have on hand. If using wooden skewers
10. soak in water for 30 minutes before using to prevent burning. Prep the homemade sauce ahead of time for an even faster dinner. Editor's Note: Please note the magazine version of this recipe doubles the sauce to have some left while serving.