

Shrimp Satay

Total time: 30 minutes plus 30 minutes for marinating

Serves 4

Note: Stored in a glass jar with a tight fitting lid the marinade with keep for one week in the refrigerator.

1 pound peeled and de-veined shrimp (26-30 count)
1 t. white peppercorns
1 t. coriander seeds
4 cloves garlic minced
1 t. ginger root minced
1 t. cayenne pepper
1/4 t. course salt (sea or kosher salt)
1/3 C. Thai basil or mint leaves minced
2 T. soy sauce

Marinade

1. Dry roast the peppercorns and coriander seeds over medium high heat until fragrant about 1-2 minutes. Grind in a spice blender. Combine all of the ingredients except the shrimp until blended. Add the shrimp and toss to coat. Cover and refrigerate for at least 20 minutes but no longer than 1 hour.

Satay

2. Soak 16-18 wooden skewers in water for 30 minutes. Thread the shrimp from the head through the body to the tail adding 3-4 shrimp to each skewer. Spray the shrimp with vegetable oil if you like. Grill until the shrimp are pink turning frequently about 3-4 minutes.