

## GUASTELLO'S VILLAGE MARKET

# Spicy Grilled Shrimp

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Ingredients:

For the Sauce:

½ cup sugar

1 tsp. finely grated lime zest, plus ¼ cup fresh lime juice (from 3-4 limes)

1 tbl. Asian chili paste

1 tbl. Asian fish sauce

Coarse salt

For the Shrimp:

Safflower oil for brushing

36 large shrimp (about 3 lbs.), peeled and deveined (tails left intact; optional)

Coarse salt

Soak wooden skewers in water for 30 minutes to prevent charring.

Meanwhile, make the sauce: Bring sugar and lime juice to a simmer in a small saucepan. Cook, stirring, until sugar dissolves, about 2 minutes. Remove from heat; stir in lime zest, chili paste, and fish sauce. Season with salt.

Make the shrimp: Heat grill to high. Brush grates with oil. Thread 3 shrimp onto each skewer; season with salt. Divide sauce in half; reserve half for serving. Grill shrimp for 1 minute; brush with sauce. Flip, and grill for 1 minute more; brush with sauce. Flip, and grill, brushing occasionally with sauce, until opaque, 1 to 3 minutes more. Serve with reserved sauce.

*Credit: Martha Stewart Living*