

Lemongrass Shrimp

Ingredients:

- 1 Lb. 31-40 Count Peeled and Deveined Shrimp
- 3 Tbsp. Sugar Cane Juice
- 1 Tbsp. Chopped Garlic
- 1 Tbsp. Brown Sugar
- 1 Tbsp. Chili Sambal
- 2 Tbsp. Lemongrass
- 1 Can of Sugarcane, found at a local Asian Market.

Procedure:

Marinate 2-4 hours. Use a vegetable peeler to make a point on the end of a piece of sugar cane. Stick one shrimp on each skewer. Cook on a BBQ for about 5 minutes, or until completely pink.