

## Asian Grilled Shrimp

3lb	Jumbo Shrimp (16-18) 3 per order
3 tsp	sesame oil
3 tbsp	rice wine vinegar
3 tbsp	soy sauce
3 tbsp	honey
6 tsp	five spice powder
3 tbsp	sesame seeds
9	cloves garlic - smashed
12	slices fresh ginger

1. Combine all the ingredients in a bowl and mix well. Leave to marinate for 30 minutes.
2. Preheat the grill. Remove the shrimp from the marinade. Set aside.
3. Place the remaining marinade in a sauce pan and bring to a simmer. Reduce by half and drizzle over shrimp.
4. Cooking the shrimp; Place the shrimp directly on the grill. Cook for 2 minutes per side, until pink.