

Asian Grilled Shrimp

Ingredients:

- 1 lb. shrimp
- 1 tsp of sesame oil
- 1 tbsp of rice wine
- 1 tbsp soy sauce
- 1 tbsp of honey
- 1 tbsp of sesame seeds
- 2 teaspoons five spice powder
- 3 x garlic cloves, whole, smashed
- 4 slices of fresh ginger

Directions:

1. Combine all of the ingredients in a sealable bag and mix well. Leave to marinate for 30 minutes.
2. Preheat the grill to high heat.
3. Oil the grill. Remove the shrimp from the marinade and place directly on the grill. Cook for 2 minutes per side until pink.
4. Place remaining marinade in a saucepan and bring to a simmer. Reduce by half and drizzle over cooked shrimp.

Serves 4.