



Thai Glazed Shrimp

Makes 10 servings

Ingredients:

2 Tbsp. oil
10 cloves garlic, finely minced
4 shallots, finely minced
3 Tbsp. Durkee® Crushed Red Pepper
12 fl. oz. Karo® Light Corn Syrup
8 fl. oz. cider vinegar
8 fl. oz. apple juice
2 limes, zest and juice
1 tsp. Durkee® Leaf Thyme
2 Durkee® Bay Leaves
1 tsp. salt
10 skewers of fresh shrimp
1 cup chopped fresh cilantro, optional
2 chopped mangoes, optional
Steamed rice

Directions:

Heat oil in a large saute' pan. Add garlic, shallots and crushed red pepper. Cook until caramelized and lightly colored.

Pour in corn syrup, vinegar, apple juice, lime zest, lime juice, thyme and bay leaves. Bring to a boil and cook until sauce is reduced to thick syrup, about 20 minutes. Remove from heat; strain through sieve (makes about 10 ounces). Cool.

Grill shrimp over medium heat until almost done. Drizzle with glaze. Serve over steamed rice. Garnish with cilantro and fresh mango. Finish with remaining glaze.