


CHEF TOM'S RUM GLAZED SHRIMP

WINDSOR
SENIOR LIVING

 A WATERMARK RETIREMENT COMMUNITY

SERVES 5

20 peeled and deveined shrimp

1/4 cup honey

1 Tbsp fresh cilantro

1/2 lime, sliced

1 Tbsp ground black pepper

1 Tbsp fresh ginger, grated

3 Tbsp rum

Squeezed juice from 1 orange

Rinse and pat dry shrimp. Mix all other ingredients into large bowl until smooth and thoroughly blended. Marinate shrimp with glaze and place in refrigeration for about 2 hours. Place on preheated and lightly oiled grill. Cook until bright pink, approximately 4 minutes each side. Serve shrimp with garden greens or fresh vegetables. Pair with Chef Tom's Grilled Beef Tenderloin for a delicious surf and turf meal.

