

Citrus Apple Butter Shrimp

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Servings: 8

1 cup apple butter

1/2 cup frozen orange concentrate

1 tablespoon lime juice

2 pounds uncooked shrimp, peeled and deveined

Preparation Time: 10 minutes**Cook Time: 10 minutes**

In a medium bowl, mix the apple butter, orange juice concentrate and lime juice.

Preheat the grill to medium-high (approximately 400 degrees). Lightly oil a griddle or grill surface to prevent sticking.

Lay the loose shrimp (or on skewers) on the surface. Cook for 3 to 5 minutes or until lightly opaque.

Flip the shrimp. Brush liberally with the glaze. Cook until opaque throughout, another 3 to 5 minutes.

(As an alternative, the shrimp may be cooked in an oven at 400 degrees on a lightly oiled baking sheet for 5 minutes. Turn and add the glaze. Cook until opaque throughout)

Per Serving (excluding unknown items): 74 Calories; trace Fat (0.0% calories from fat); trace Protein; 19g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit; 1 1/2 Other Carbohydrates.