

Grilled Lime-Teriyaki Shrimp

Karen Tyson

Taste of Home Light & Tasty - April/May 2007

Servings: 2

Preparation Time: 10 minutes

Grill Time: 10 minutes

3 tablespoons lime juice

2 tablespoons olive oil

2 tablespoons reduced-sodium teriyaki sauce

1 tablespoon balsamic vinegar

1 tablespoon Dijon mustard

1 teaspoon garlic powder

6 drops hot pepper sauce

6 uncooked jumbo shrimp

If using wooden skewers, soak them in water for 30 minutes.

Combine the lime juice, olive oil, teriyaki sauce, vinegar, mustard, garlic powder and pepper sauce in a large resealable plastic bag.

Add the shrimp.

Seal the bag and turn to coat.

Refrigerate for one hour, turning occasionally.

Coat the grill rack with nonstick cooking spray before starting the grill.

Drain and discard the marinade.

Thread the shrimp onto two metal or soaked wooden skewers.

Grill, covered, over medium heat (or broil four inches from the heat) for 3 to 4 minutes on each side or until the shrimp turn pink.

Per Serving (excluding unknown items): 137 Calories; 14g Fat (86.8% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 102mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.