

Grilled Shrimp with Sriracha Mayo

Chef Jon Ashton Parade Magazines
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Servings: 4

1 cup mayonnaise
1 tablespoon sriracha sauce
1 tablespoon honey
2 teaspoons dark sesame oil
1 pound large shrimp, peeled & deveined, tails on
salt (to taste)
freshly ground black pepper (to taste)
1 tablespoon canola oil
black sesame seeds (optional)
thinly sliced green onions (for garnish)
(optional)

Make the sriracha mayonnaise: In a small bowl, whisk together the mayonnaise, sriracha sauce, honey and sesame oil.

Preheat a grill or grill pan to medium-high.

Season the shrimp with salt and pepper to taste. Toss with the canola oil. (If cooking on a grill, thread the shrimp onto wooden skewers that have been soaked in water for 10 minutes.)

Grill for 2 minutes per side.

Garnish with black sesame seeds and green onion, if desired. Serve with the sriracha mayonnaise.

Per Serving (excluding unknown items): 581 Calories; 54g Fat (80.8% calories from fat); 24g Protein; 5g Carbohydrate; trace Dietary Fiber; 192mg Cholesterol; 481mg Sodium. Exchanges: 3 Lean Meat; 5 Fat; 1/2 Other Carbohydrates.