

## **Grilled Teriyaki Shrimp with Orange Dipping Sauce**

Courtesy of Carole's Creations

Prep Time: 20 minutes

Cooking Time: 8 minutes

Serves: 4 to 6

**CChints:** This is a sweet appetizer. The dipping sauce pares very well with the teriyaki sauce on the shrimp. Teriyaki sauce can be found in the Asian section of your store. Ginger can be purchased in a variety of ways like the fresh root, or freshly ground into a paste and sold in small jars or dried into a powder and sold on the spice isle.

Buy medium to large size shrimp because they make a nice size appetizer for your guests.



Sauce:

1 cup orange juice

1 tablespoons Orange Marmalade

2 tablespoons fresh lime juice (approx. 1 lime)

2 teaspoons minced ginger, fresh or ground from a jar

1 tablespoon cornstarch

1/2 teaspoon garlic powder

Shrimp and fruit:

1/4 cup Lite Teriyaki Sauce

1 tablespoon sesame seeds

1 tablespoon olive oil

1-1/2 to 2 pounds medium or large shrimp, peeled and deveined.

4 peaches or tangerines, peeled, seeded and cut into 1/2 inch wide wedges

Dash of salt

In a small saucepan, whisk together all the sauce ingredients making sure the cornstarch is dissolved. Turn the heat under the pan to medium and bring it to a simmer for 2 minutes. The sauce will be thicken as it cooks. Turn off the heat and pour the sauce into a small serving bowl. Put in the refrigerator to cool down while you prepare the shrimp and fruit.

Prepare the shrimp. Line a baking sheet with foil. Rinse and pat dry and lay on the sheet. Prepare the fruit and add them to the baking sheet. Heat the non-stick grill pan or skillet over medium heat and add the oil. In a small bowl, combine the teriyaki sauce and seeds. Use a pastry brush to apply the teriyaki to one side of the fish and fruit. Sprinkle lightly with salt. To be sure the grill is hot, lay one piece of shrimp on the grill. If it sizzles, it is hot enough, if not, do not add anymore to the pan until the one in the pan begins to sizzle. Depending on the size of your pan, place all or part of the fish and some of the fruit to the pan. Brush the exposed side with teriyaki sauce.

Cook for 3 minutes and turn one piece of fish over to see if you have grill marks. If you do, flip over all the shrimp and fruit until the shrimp is pink and begins to curl up. Remove these pieces to a serving plate. If you need to, recoat the pan with more olive oil and add the next batch of fish and fruit.

Serve with small plates and put a spoon in the dipping sauce. Enjoy! Caroleicious!