

Simple Grilled Mango Vodka Shrimp Kabobs:

Prep Time: 10 minutes. Grill Time: 4 - 6 minutes. Marinate: 1 hour.

Marinade:

2 tablespoons minced ginger

3 clove garlic, minced

½ cup Van Gogh Mango Vodka

¼ cup olive oil

1 tablespoon sesame oil

2 tablespoons lime juice

1 tablespoon chopped cilantro

1 bunch scallions, 1 inch slices

1 large red pepper, chopped

2 lbs large peeled shrimp

In a large bowl, whisk together ginger, garlic, Van Gogh Vodka, lime juice, oil, sesame oil, and cilantro. Add shrimp, and toss to coat. Cover and refrigerate for 1 hour.

Remove shrimp from marinade. Pour marinade into a saucepan. Bring to a boil, and boil for one minute. Remove from heat. Alternately thread shrimp, scallions, and peppers on skewers.

Place skewers in center of cooking grate. Grill 4 to 6 minutes until shrimp turns pink and opaque, turning once halfway through grilling time, and basting with reserved marinade. Serve warm over rice or Chinese noodles.

Makes 6 servings.