



Ginger Shrimp Skewers

- 2 tbsp. Olive oil
- 1 tbsp. light soy sauce
- ½ tbsp. pureed ginger
- 1 tsp. pureed garlic
- ½ tbsp. brown sugar (or sugar substitute)
- 1 pound uncooked jumbo shrimp with the tails removed
- 1 sliced red or yellow pepper
- 5-10 sliced purple onion pieces
- 5 mushrooms

Mix together the oil, soy sauce, garlic, ginger, and sugar to make a marinade. Place the shrimp along with half the marinade in one Ziplock bag and shake to distribute. Let sit for 20 minutes. In another bag, place the chopped vegetables into the remaining marinade and let sit for 20 min.

Once finished, pierce ingredients on 3-4 skewers, alternating shrimp and veggies. Place the skewers on the grill and cook for 4-6 minutes, or until shrimp is done, rotating throughout cooking time.

Serve with wild rice if desired.