

CopyCat Bonfish Grill Pan Asian-Glazed Shrimp

Ingredients

1lb shrimp, peeled, de-veined & skewered

For the Pan Asian Glaze:

1 Tablespoon extra virgin olive oil

1 Tablespoon fresh ginger, peeled & minced

1/4 cup ketchup

1/4 cup oyster sauce

1 Tablespoon soy sauce

1 Tablespoon water

3/4 Tablespoon lemon juice

1/4 teaspoon red chili pepper flakes

1 Tablespoon sugar

1 Tablespoon honey

Directions

Combine ketchup, oyster sauce, soy sauce, water, and lemon juice in a bowl then set aside. Heat extra virgin olive oil in a medium-sized saucepan over medium heat then add ginger and saute until fragrant, about 1 minute. Add ketchup mixture then bring to a bubble. Reduce heat to medium low then stir in sugar and honey. Cook for 1 more minute then remove from heat and set aside.

Heat a grill or grill pan over high heat then brush with more olive oil. Pat shrimp skewers dry then lightly season both sides with salt and pepper. Grill on one side for 1-2 minutes or until pink, then flip. Brush the grilled side with Pan Asian Glaze and grill until second side is cooked. Flip once more, glaze the second side, then remove skewers from grill and serve.