

CopyCat Red Lobster Maple-Glazed Salmon and Shrimp

Ingredients

Four 5 – 6-ounce Salmon Fillets
24 “26-30 count” peeled Shrimp
Olive Oil
Sea Salt, to taste
Freshly ground Black Pepper, to taste
1 cup Dried Cherry and Maple Glaze (Recipe in Box Below)
4 Bamboo Skewers, soaked in water for 10 – 15 minutes

Directions

Prepare Sweet Maple and Dried Cherry Glaze according to recipe below. Set aside.

After soaking the skewers, slide 6 shrimp onto each skewer, leaving room on either end. Brush both sides with olive oil, and season with salt and pepper.

Brush salmon with olive oil, and season with salt and pepper as well.

Place salmon on grill skin side up.

Grill approximately 5 minutes, then carefully flip on grill.

Baste with maple cherry glaze, and continue to cook approximately 5-10 more minutes.

When salmon has cooked approximately 5 minutes, place shrimp skewer on grill and cook 2-3 minutes per side, basting with maple cherry glaze once per side.

Place salmon on plate, top with shrimp skewer, and top with remaining maple cherry glaze.