

THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

Honey Garlic Shrimp with Thai Basil

Ingredients:

- ½ cup honey or agave (spicy honey works well)
- ¼ cup soy sauce (low sodium)
- 3 cloves fresh garlic, minced
- 3 tablespoons lemon juice
- 1 lb large shrimp, peeled and deveined
- 2 ½ tablespoons butter
- Salt and pepper to taste
- Chopped green onions and sliced Thai basil to garnish
- Chopped peanuts for garnish (optional)



This recipe works well as an appetizer or as a main course when served with rice.

Directions:

1. In a small bowl, whisk the honey or agave with soy sauce, garlic, and lemon juice. Add only half of the marinade into a ziplock bag, add the shrimp and marinate for 30 minutes or overnight in the refrigerator.
2. In a medium-sized skillet, melt the butter on med-high heat. Discard the marinade and add shrimp to the skillet. Turn up the heat and cook until shrimp turns pink, about 2-3 minutes on each side. Season with salt and pepper to taste.
3. Pour the reserved marinade over the shrimp. Cook until the sauce begins to thicken and shrimp is coated.
4. Garnish with green onions and sliced Thai basil.

Inspirations:

- a. Serve as a main course with rice cooked in coconut water instead of plain water. Toss in some sliced Thai basil for added flavor.
- b. Spicy, hot honey is very popular nowadays. I use this type of honey when making this recipe. It adds a little heat.
- c. Use as an appetizer and serve on a platter with sliced oranges.