

Maple Marinated Barbecued Shrimp

Recipe by Chef Daniel LaGarde, CEC, Executive Chef, Do More With Maple

DO MORE WITH
Maple

INGREDIENTS:

- 16 ea (8/12) peeled and de-veined shrimp
- 4 ea lemon grass stalks
- 2 oz maple vinegar
- 4 oz olive oil
- 4 oz Québec maple syrup
- 1 tablespoon Dijon mustard
- 1½ tablespoon of chopped herbs (thyme, basil, parsley)
- ½ ea juice of lemon
- ¼ sliced red onion
- salt and pepper to taste

PREPARATION:

1. Skewer the shrimp on the lemon grass stalks.
2. Mix all the other ingredients together and marinate for 24 hours. Place on a preheated grill, drizzle the marinade as it is grilling.

TIP: Shrimp can be substituted with Salmon or Tuna

Makes 4 servings



Photo by ricnoyle.com