HONEY MUSTARD MARINATED GRILLED SHRIMP

- 1 lb Shrimp Raw tail on, peeled/deveined, size 16-20
- 1/2 cup Ken's Honey Mustard Dressing
- 1/4 cup Freshly squeezed lime juice
- 1 Tbsp Lime zest
- 1 Tbsp Fresh thyme leaves roughly chopped
- 1/2 tsp Sea salt roughly chopped
- Skewers
- 1/2 cup Ken's Honey Mustard Dressing for dipping

1. In a large bowl, combine Ken’s Honey Mustard Dressing, lime juice, lime zest, thyme and sea salt.|Rinse and pat dry the shrimp; add to bowl and toss to coat completely. Cover with plastic wrap and place in the refrigerator for 1 hour.
2. When ready to cook, remove from refrigerator and gently skewer 2 shrimp each just before grilling.
3. Preheat grill or grill pan on medium-high heat. Spray with non-stick cooking spray and then place each skewer flat onto grill. Let cook for two minutes, then turn and let cook for approx. 2 minutes until shrimp are just done. Careful not to burn tails. Remove from pan and set aside on a plate.
4. Serve immediately with Ken’s Honey Mustard Dressing for dipping.

ADDITIONAL INFORMATION

Ingredients	1 lb Shrimp Raw tail on, peeled/deveined, size 16-20, 1 Tbsp Fresh thyme leaves roughly chopped, 1 Tbsp Lime zest, 1/2 cup Ken's Honey Mustard Dressing, 1/2 cup Ken's Honey Mustard Dressing for dipping, 1/2 tsp Sea salt roughly chopped, 1/4 cup Freshly squeezed lime juice, Skewers
Course	Entrees, Lunch, Starters
Cuisine	American, Seasonal Summer

Category	Seafood