

Kathy's Grilled Shrimp

- 1 tablespoon vegetable or olive oil
- 2 tablespoons minced fresh ginger root
- 2 limes, juiced
- 2 cloves garlic, minced
- 1/2 teaspoon white sugar
- 1/2 teaspoon crushed red pepper flakes
- 2 pounds large cooked shrimp, peeled, tails on
- 1/2 cup chopped fresh cilantro

In a large bowl combine oil, ginger, lime juice, garlic, sugar and red pepper; mix well. Stir in shrimp and cilantro. Cover and refrigerate .5 to 1 hour before serving. Stir occasionally while chilling.

Soak wooden skewers for at least 20 minutes. Add shrimp to skewers and grill for 2-3 minutes on each side.

Great served over a big salad.