

## Firecracker Shrimp

### Tangerine Firecracker Marinade

¼ cup minced green onion  
¼ cup chopped fresh cilantro  
2 tablespoons finely minced garlic  
1 tablespoon finely minced fresh ginger  
1 teaspoon grated or finely minced tangerine zest (colored part only)  
½ cup freshly squeezed tangerine juice  
¼ cup hoisin sauce  
2 tablespoons thin soy sauce  
2 tablespoons honey  
1 tablespoon dark sesame oil  
1 tablespoon white wine vinegar  
1 tablespoon Asian chili sauce

#### Advance Preparation and Serving:

Using scissors, cut the shrimp shells along the back, then rinse away the veins. In a bowl, combine all of the marinade ingredients and stir well. Set aside ¼ cup marinade to sprinkle over the cooked shrimp.

Using your fingers, insert the remaining marinade under the shrimp shells and marinate for one hour. (I remove the shells, because I feel people never know how to deal with them. Then I put the peeled shrimp in a ZIPLOC with the marinade.)

Preheat gas grill to medium temperature, about 350 degrees. Grill shrimp about 2 minutes per side until the shells turn pink and the shrimp feel firm. Be sure not to overcook the shrimp.

Remove the shrimp from the grill and drizzle with reserved marinade.

Shrimp can also be served cold as an appetizer.

*This recipe comes from Hugh Carpenter's Fusion Cookbook. It is simple and the tangerine flavor is fabulous in the marinade. However, zesting a tangerine can be quite challenging. You can buy a very fine grater at Sur la Table that simplifies this process. Cuisipro makes this microplane zester.*