

# Marinade Grilled Shrimp



Contain : 

Spiciness :  NONE

Serves : 



Prep Time : 10mins    Cooking Time : 15mins

## Ingredients :

50gram    Soy Asahi Grill  
Brown Sauce

900gram    fresh shrimp,  
peeled

Fews        Skewer stick

Pineapple,  
chopped  
(optional;  
capsicum)

## Instructions :

1. In a large bowl, mix together Soy Asahi Grill Brown Sauce and fresh shrimp.

2. Cover and refrigerate for 30 mins to 1 hour, stirring once or twice. (preferably overnight).

3. Thread shrimp and pineapple onto skewers.

4. Lightly brush Soy Asahi Grill Brown Sauce while grilling. Cook shrimp on preheated grill for 2 to 3 minutes per side or until opaque.

[www.soyasahifoodservice.com](http://www.soyasahifoodservice.com)

