

Grilled Maple Balsamic Shrimp

©www.BakingInATornado.com

Ingredients:

2# large shrimp, peeled, deveined
1/2 cup maple syrup
1/3 cup balsamic vinegar
2 TBSP olive oil
2 tsp minced garlic
1 green onion, chopped

Directions:

- *Place the shrimp into a resealable plastic bag.
- *Mix together the maple syrup, balsamic vinegar, olive oil, garlic and green onion. Pour into the bag with the shrimp. Very gently turn to cover all the shrimp. Refrigerate for 1 ½ to 2 hours.
- *NOTE: if using wooden skewers, be sure to saturate them in water for an hour before using.
- *Preheat your grill to medium heat.
- *Remove shrimp from marinade and skewer. Place on the grill and cook for about 2 minutes per side or until the shrimp is pink and completely cooked.