



MAPLE BOURBON MARINADE GRILLED SHRIMP

(courtesy of Adam Maguire - Southport Island, ME)

- 1 cup McLure's Grade A Dark Amber Maple syrup
- 1 cup water
- 2 tbsp quality Bourbon
- 1 tbsp minced garlic
- 1 pound fully cooked/peeled jumbo shrimp wood skewers for the grill

This marinade for grilling is a winner at our annual reunion. It is perfect because of its simplicity.

Set shrimp and skewers aside.

Combine ingredients in large bowl and whisk together.

Add shrimp cover with plastic wrap and refrigerate 4 hours or overnight. Soak skewers in water so they won't burn. Place several shrimp on each skewer. You may add assorted vegetables like green peppers, cherry tomatoes, etc...to the skewers if you like.

Grill over med flame 3-5 min each side