

Marinated Shrimp

Disney's Polynesian Village Resort
'Ohana



Ingredients for Shrimp Marinade

- ½ cup hot chili garlic paste
- 1 tbsp. Minced garlic
- ½ cup Minced fresh ginger
- 1 cup Sweet chili garlic paste
- 2 cups Honey
- 2 cups Lemon juice
- 1 quart Canola oil
- 1 tsp Fresh ground black pepper
- 2 tsp Kosher Salt

Directions

1. Mix all ingredients well except for oil
2. Whisk briskly while slowly adding the oil
3. Take out 1 cup of this to baste the shrimp while they are cooking
4. Use the rest to marinate the shrimp

Ingredients for Ohana Shrimp

- 5 lbs. peeled and de-veined shrimp 16-20 count
- All but 1-cup shrimp marinade

Directions:

1. After shrimp have marinated for two days, take them out of the marinade.
2. If you can find some kabob skewers use them to skewer the shrimp. If not use bamboo sticks or just grill them loose.
3. As you are grilling baste them occasionally with the marinade you saved.
4. When they reach an internal temperature of 145 F, remove and serve.

