



Bourbon Glazed Shrimp

Easy delicious weeknight dinner! Great served over rice with our favorite steamed vegetable.

Serves 6

Ingredients

Shrimp:

- 2 lbs. shrimp-peeled and deveined
- ½ cup brown sugar
- 1/3 cup Evan Williams bourbon
- ¼ cup extra virgin olive oil
- ¼ cup soy sauce
- 2 tbsp. butter
- Kosher salt
- Ground peppercorn

Rice:

- 1 cup white rice
- 1 ¾ cup vegetable-chicken stock
- ½ tbsp. ginger grated
- 1 clove garlic – crushed and minced
- ¼ cup cilantro chopped

Stock:

- 4 cups water, 4 tsp. chicken bouillon powder, ¼ onion, 1 celery stalk, 4 ginger peels, handful cilantro, 1 tsp. red curry paste

Make Ahead Vegetable-Chicken Stock:

1. Add water, cut onion, cut celery, ginger peels and chopped cilantro and bring to boil.
2. Add chicken bouillon and red curry paste and reduce heat to low, simmering for 3 hours.
3. Drain in strainer. Pour in container and keep in refrigerator for use.

Shrimp Marinade:

1. Mix brown sugar, Evan Williams bourbon, olive oil, soy sauce and garlic.
2. Add shrimp and toss to coat.
3. Refrigerate while make rice.

Rice:

1. Bring stock to boil in pot.
2. Meanwhile heat vegetable oil in deep skillet over medium heat.
3. Cook ginger and garlic, stirring frequently, for 2 minutes.
4. Pour boiling stock over rice and stir well.
5. Cover and reduce to low heat to cook for 20 minutes.
6. Remove from heat and stir in cilantro.
7. Recover and rest rice for 10 minutes.
8. Uncover and fluff with fork.

Cook Shrimp:

1. Melt butter in skillet over medium-high heat.
2. Remove shrimp from marinate and reserve mixture.
3. Salt and pepper shrimp.
4. Cook shrimp on one side in single layer in skillet, for 2 minutes.
5. Flip shrimp and cook other side for additional 2 minutes.
6. Remove from skillet and set aside.
7. Cook reserved marinade until thick.
8. Add back the shrimp to warm, tossing to coat. Serve immediately, with glaze sauce, over the rice.