

Satay Udang (Shrimp Satay)



INGREDIENTS

6	Each	<u>Sugar Cane Skewered Shrimp</u> <u>26/30 ct.</u>
1	Cup	Satay Marinade
4	Each	Garlic, Chopped
2	Teaspoon	Ginger, Chopped
1	Each	Lime, Zest and Juice
2	Tablespoons	Cilantro, Chopped
4	Tablespoons	Teriyaki Sauce
6	Ounces	Thai Peanut Sauce
3	Each	Lime, Wedge, Fresh
	As Desired	Macadamia Nuts, Toasted, Chopped

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#), [Entrees](#)

Don't use a wooden skewer for this popular sweet and tangy treat from Singapore. Add flavor and minimize prep with King & Prince® Sugar Cane Skewered Shrimp. Then marinate them with our chef's Satay recipe. For best results, take a photo and put it on Instagram.

DIRECTIONS

1. Make the marinade by combining the garlic, ginger, lime zest, lime juice, cilantro and teriyaki sauce. Pour over thawed shrimp skewers and let sit in the refrigerator for 2 hours.
2. Grill the skewers and serve with warm thai peanut sauce and garnish with chopped macadamia nuts and fresh lime wedge.