



GRILLED COCONUT RUM *Shrimp*

Ingredients

2 lbs. Large Shrimp
1-13.5 ounce can of Coconut Milk
¼ c. Spiced Rum
½ c. Brown Sugar
¼c.Oil
2 tbs. Fresh Squeezed Lime Juice
and Zest
1 tbs. Whole Grain Mustard
1 tbs. Chopped Cilantro
½tsp.Ground Ginger
½tsp.Cayenne Pepper
1 tsp. Ground Black Pepper
½ tsp. Paprika (Or Splurge and
substitute with saffron)

Instructions

Whisk together all ingredients and
marinate for at least 2 hours and up
to 24 hours. Skewer shrimp and grill
on a clean well-greased grill. Cook
approximately 3 minutes each side.



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