

Direct from his popular appearance at Gold Hole 2 at the PIM Golf Outing, Clint Dorgan shares his recipes for

Shrimp on the Barbie

Shrimp Marinade

(also good for chicken, pork, and other seafood)

Yields enough marinade for approx. one pound of meat

2 tablespoons of fresh grated ginger root (more if desired)

2 tablespoons of fresh crushed garlic (more if desired)

Juice of two limes

5 tablespoons rice wine vinegar or regular white vinegar

1/4 cup fish sauce

1 teaspoon sesame oil

1/4 cup sugar

1/4 bunch cilantro, chopped

1 tablespoon Sambal Oelek chili sauce (more or less depending upon whether you like it spicy or mild)

1/4 cup Chinese cooking wine

Salt and pepper to taste

Mix all together. Add meat, stirring to coat. Marinate for at least 30 minutes but no longer than one hour. Grill meat on very hot grill.

Sweet Chili Dipping Sauce

1 cup sugar

1/2 cup white vinegar

1/2 cup water

2 tablespoons grated ginger root

2 tablespoons crushed garlic

1 tablespoon Sambal Oelek chili sauce

Combine all ingredients except chili sauce in a pot. Bring to a boil. Reduce heat to medium and simmer 20 to 30 minutes until reduced to approximately half. Should be slightly thick with a saucelike consistency. Remove from heat and add chili sauce. Cool to room temperature and serve. This sauce is great with above marinated meats or with anything deep fried.

Cook's Note: Fish sauce, Sambal Oelek chili sauce, etc. can be purchased at any Asian grocery store and most Byerlys or Lunds stores should have it.

Use only RAW shrimp. Never use precooked shrimp.

