

Shrimp de la Nooge

2 Lbs. Large Shrimp
1/4 Lb. butter
1/4 cup orange juice
2 tsp. cornstarch
4 skewers

Marinate & Baste:

1 5oz. bottle Tamarindo Bay Steak Sauce
1 tbsp. soy sauce
1/4 cup pineapple juice

Remove shrimp from shell, clean and rinse. Marinade shrimp in 1/4 cup of the marinade for 10 minutes.

Melt butter in saucepan, add 1 cup of the marinade, and bring to low boil. Mix cornstarch with orange juice, add to saucepan. Stir constantly until thick, remove basting mixture from heat and set aside.

Remove shrimp from marinade. Place on skewers. Heat grill to medium-high temperature, place skewered shrimp on grill and quickly baste mixture on top side of shrimp. Flip over and baste on other side. Grill on medium-high heat, basting liberally, until done.