

Tim Farmer's Country Kitchen

TANGY GLAZE SHRIMP KABOBS

1 cup apple cider vinegar
½ cup ketchup
½ cup honey
Dash Sriracha
1 ½ tablespoon grated ginger
1 clove minced garlic
Splash pineapple juice
1 tablespoon peanut sauce
Shrimp
Pineapple
Peppers
Skewers



Mix together glaze ingredients in saucepan. Bring to a boil and simmer for 30 minutes until thickened. Make shrimp skewers and place on the grill. Brush with tangy glaze. Flip after a few minutes and brush other side with glaze. Continue to do this until shrimp and veggies are cooked.

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