

# Stuhlmuller Vineyards - Grilled Shrimp with Honey Garlic Marinade



The easiest grilled shrimp recipe ever! Shrimp is soaked in marinade for just 30 minutes.

## Ingredients:

1/2 cup honey  
6 Tbsp soy sauce (regular or low sodium depending on how salty you'd like it)  
2 Tbsp olive oil, (plus more for brushing grill)  
4 garlic cloves, (minced (1 1/2 Tbsp)  
1/4 - 1/2 tsp red pepper flakes, (optional)  
Chopped cilantro (optional)

## Instructions:

Thread shrimp onto skewers running through top and bottom of the shrimp, and fitting about 5 – 6 on each.

Preheat your grill to medium-high heat to about 400 degrees.

Grilling time, for extra large Shrimp, should take 2 minutes per side.

**Wine Pairing:** Stuhlmuller Estate Sauvignon Blanc 2019