

Serves four

1 pound shrimp - shelled, deveined and rinsed
1/3 cup honey
1/4 cup soy sauce
1 TBS minced, fresh garlic cloves (about 4 large)
1 tsp. minced ginger
Oil for cooking
Chopped scallion greens for garnish

Mix the honey, soy sauce, garlic and ginger.

Pour half of the marinade over the shrimp, making sure to coat all of it. Cover and refrigerate for a minimum of 30 minutes or a maximum of 2 hours.

Heat a skillet with a little bit of oil.

Add the shrimp, without over crowding the pan. Cook one side and flip it when the shrimp has changed color. Pour the rest of the marinade over the shrimp and finish cooking by flipping the shrimp a couple more times and allowing the honey to caramelize. Remove from heat and garnish with chopped scallion greens.

Serve and enjoy!

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