

Citrus Shrimp

- 1 1/2 tsp. sesame oil
- 1/2 c. minced shallots
- 1 Tbsp. peeled, minced fresh ginger
- 1/4 c. thawed orange juice concentrate
- 1 c. canned chicken broth
- 3 Tbsp. rice vinegar
- 1 tsp. soy sauce
- 1 lb. shrimp
- cilantro, optional for garnish

Heat oil in small saucepan over medium heat. Sauté shallots and ginger 2 minutes. Add juice concentrate, broth, and vinegar. Boil until reduced by half, about 6 minutes. Remove from heat; stir in soy sauce. Skewer shrimp, brush with sauce, broil or grill until cooked through, about 2 minutes per side. As an entrée, serve with jasmine rice and spoon sauce over; garnish with cilantro if desired. Serves 4. OR, serve as hors d' oeuvres with sauce in a bowl for dipping.

Accompany with Cooper-Garrod Viognier