

Vietnamese Grilled Salt & Chili Shrimp (Tom Nuong Muoi Ot)

Makes 35 shrimp skewers

INGREDIENTS

Shrimp/Wooden Skewers

- 35 large shell-on-tail-on prawns/shrimp
- 35 wooden skewers (soak in water for 30 minutes)

Marinade

- 3 tablespoons annatto oil
- 1 tablespoon sesame oil
- 2 tablespoons minced lemongrass
- 2 tablespoons minced garlic
- 1 tablespoons minced shallot
- 2 tablespoons oyster sauce
- 2 teaspoons granulated sugar
- 5 fresh chili peppers mince finely (optional)
- 1/4 teaspoon MSG (optional)

Dipping Sauce

- Ground black pepper (1 part)
- Sea salt (4 parts)
- Lime/lemon wedges

INSTRUCTIONS

1. Skewer the shrimp, starting at the tail then through the head.
2. In a medium-size bowl, combine annatto oil, sesame oil, lemongrass, garlic, shallot, oyster sauce, sugar, chili peppers (optional) and MSG (optional). Mix until combined. Brush marinade on shrimp skewers and set them aside to marinate for at least one hour or overnight in the fridge for better results.
3. Grill shrimp over high heat for about one minute per side or until lightly charred. Place on a serving platter and serve with optional dipping sauce.