



## Shrimp Satay with Thai Basil and Ginger-Lime Dipping Sauce

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2- 4 people

Ready in: 60 minutes

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### Fresh Seafood



1½ lb medium tiger prawns, peeled & deveined

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### Ingredients

1 13.5oz can coconut milk  
¾ cup soy sauce, divided  
3 tbsp fresh lime juice, divided  
2 tbsp sesame oil  
1 tsp tumeric  
¼ cup Thai basil, chopped  
1 clove garlic, minced  
2 tsp. ginger, minced  
salt and pepper to taste

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### Instructions

1. Combine coconut milk, ¼ of soy sauce, sesame oil, 1 tbsp. of lime juice, garlic and tumeric; pour into re-sealable plastic bag. Add shrimp and refrigerate for 2 hours.
2. In small bowl, combine remainder of soy sauce, lime juice, and ginger; set aside.

3. Soak 4" bamboo skewers in water for 30 minutes. Turn on broiler. Remove shrimp from marinade and skewers from water. Place 1 shrimp on the end of each skewer and season with salt and pepper. Place skewers on baking sheet and broil until lightly browned.