



## Amaretto Brown Sugar Marinated Shrimp

Camine Pappas / Serves 6-8 / January 2019

### INGREDIENTS:

25-30 large cooked tail on shrimp, thawed and all moisture blotted out

½ C good Amaretto Liquor

3 heaping T brown sugar, not packed

Zest from half an orange

Handful of chopped flat leaf parsley

### METHOD:

In a small saucepan reduce the amaretto to half volume. Add the brown sugar and let bubble but not

bubble too violently for about 5 minutes. Remove from heat and let cool.

In a large bowl toss the shrimp with the cooled syrup, add the orange zest and parsley and let sit for about an hour or more. (Although you can serve right away, it's best to let the shrimp soak up a bit of the flavor)

Serve.

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