

MISO-GRILLED SHRIMP

(adapted from [Food and Wine magazine](#))

1 pound of large shrimp, peeled
3 T lime juice
2 T yellow miso paste
2 T olive oil
1 cube frozen cilantro leaves (Dorot, or use 1 T fresh minced leaves)
1 + 1/2 tsp brown sugar

for dipping sauce (optional)

sour cream
Sriracha sauce (or any hot pepper sauce)

Mix all the ingredients for the marinade to make a thick paste. Thread the shrimp onto wooden or metal skewers, place in a tray with the marinade spread all over to coat them well. Let it stand for 10 minutes while you heat the grill.

Remove the shrimp from the marinade, add to the hot grill, cook for 5 minutes total, flipping them around midway through.

Mix sour cream with Sriracha sauce (or other hot sauce of your preference); make it as hot as you like, and drizzle over the shrimp or use it as a dipping sauce.