

Broiled Maple Mustard Glazed Shrimp

Ingredients

1691955	1 + 1/2 pounds Shrimp Peeled and Deveined Tail on Shrimp 13-15 CT
1443803	1/4 cup maple syrup
1545664	4 tablespoons butter, melted
14003898	3 tablespoons Bold and Spicy Mustard
1402882	2 tablespoons red wine vinegar
1404466	1 teaspoon Worcestershire sauce
1448281	fresh black pepper
0626150	salt
1448224	parsley, for garnish

Instructions

1. 1 - 2 hours before cooking: In a bowl big enough to hold the shrimp whisk together the syrup, butter, mustard, vinegar, Worcestershire sauce, and 1/2 teaspoon black pepper. Add the shrimp and toss to coat. Refrigerate.
2. With oven rack in the middle preheat broiler. Grease a large, rimmed baking sheet. Spread the shrimp out in one layer and pour any excess glaze over them. Sprinkle lightly with salt.
3. Broil until shrimp start to curl and turn opaque 4 - 8 minutes depending on their size. Sprinkle with garnish and serve immediately.

This same glaze is also great for Pork Chops! (1612084)