

Chili Citrus Shrimp - Wine Event 2016

2-3 pounds frozen, cleaned and cooked shrimp
1 jar (18 oz.) King Kelly Orange Marmalade
18 oz. Asian Sweet Chili Sauce
2 t. Orange Zest (optional)

Rinse frozen shrimp under cool water, drain. Shrimp should still be partially frozen. Mix together marmalade and chili sauce. Warming marmalade slightly in microwave makes it easier to blend with sauce. Pour over shrimp in glass or metal bowl, stir to mix, cover with plastic and refrigerate 4-6 hours. Can be made the day before use. Keep cold until served.