



## *Hunt Country Shrimp Teriyaki*

- 1 lb. Fresh shrimp, shelled
- ½ C. Pineapple juice
- ¼ C. Hunt Country **Cayuga White**
- ¼ C. Oil (vegetable or other bland oil)
- 2 T. Soy sauce
- ¼ t. Ground ginger
- ½ t. Garlic, minced

1. Marinate shrimp for 1 hour in rest of ingredients.
2. Skewer and broil or grill 3-4 minutes on each side.
3. Serve over rice & enjoy with a glass or two of Hunt Country **Cayuga White** or **Semi-Dry Riesling**.