



prosciutto wrapped shrimp w/e balsamic-maple sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- jumbo shrimps
- prosciutto
- butter
- paprika
- ground black pepper
- balsamic vinegar
- maple syrup

Instructions

Season the shrimps (peeled, deveined, tails intact) with ground black pepper and paprika. Wrap a piece of prosciutto around the middle of the shrimp. Place the wrapped shrimps on greased baking sheet and brush them with melted butter.

Broil in the oven until shrimps are pink and firm to the touch.

Balsamic Maple Sauce

This is basically a reduction of balsamic vinegar and maple syrup. Boil one part of balsamic vinegar and one part of maple syrup until sauce is reduced and becomes thick.

Drizzle some of the reduction over the cooked shrimps.