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Shrimp on Sugarcane with Rum Glaze

Recipe By : Cooking Light
Serving Size : 1 Preparation Time :0:00
Categories : Main Meals

Amount	Measure	Ingredient -- Preparation Method
1	tablespoon	vegetable oil
1	tablespoon	fresh lemon juice
1/4	teaspoon	black pepper
1/8	teaspoon	salt
1	clove	garlic -- minced
24	jumbo	shrimp -- peeled and deveined
8	medium	sugarcane swizzle sticks
1/4	cup	dark rum
1/4	cup	corn syrup
1/4	cup	dark brown sugar -- packed
3	tablespoons	dijon mustard
1	tablespoon	butter
1/4	teaspoon	salt
1/4	teaspoon	ground ginger
1/4	teaspoon	black pepper

Prepare grill to high heat. Combine first five ingredients in a large bowl. Add shrimp to coat. Cover and chill 15 minutes. Cust swizzle sticks at a sharp angle. Thread one shrimp on each skewer. Combine brown sugar and next 8 ingredients in a saucepan, bring to a boil. Reduce heat, simmer five minutes or until syrupy. Place the shrimp on a grill rack coated with cooking spray. Grill three minutes on each side or until done, basting generously. Serve over rice.