



HONEY GARLIC SHRIMP FOIL PACKETS

- 1/3 cup honey*
- 2 cloves garlic, minced*
- 2 tablespoons rice vinegar*
- 2 tablespoons soy sauce*
- 1 tablespoon olive oil*
- 1 pinch red pepper flakes*
- Salt and pepper to taste*
- 2 cups rice, cooked*
- 2 medium zucchini cut into strips*
- 3 ears of corn, removed from cob*
- 8 ounces cherry tomatoes, halved*
- 1 pound fresh shrimp, peeled and deveined*
- Salt and pepper to taste*
- Handful of fresh basil, minced*

Heat gas grill to 400 degrees or medium-high heat. Tear off four sheets of foil about 10 inches across; set aside.

In a small bowl, whisk together the honey, garlic, vinegar, soy sauce, olive oil and red pepper flakes. Season to taste with salt and pepper.

Place 1/2 cup of the rice in the center of each piece of foil. Divide the zucchini, corn and tomatoes evenly between the packets. Top each packet with shrimp. Sprinkle everything with salt and pepper again.

Drizzle the honey glaze evenly over each packet. Bring the edges of the foil up over the vegetables and shrimp and fold over to create a seal. Prick foil with a fork several times to allow steam to escape.

Place foil packets on the grill and cook for 12 to 15 minutes or until shrimp is pink and vegetables are tender. Serve the packets straight from the foil or in bowls, topped with fresh basil.



HONEY-GLAZED BULGOGI BEEF

- 3 garlic cloves, minced*
- 3 scallions (green onions), chopped*
- 1/2 cup yellow onion, chopped*
- 1/2 cup soy sauce*
- 2 tablespoons sesame oil*
- 1/4 cup dark or buckwheat honey*
- 1 tablespoon sesame seeds, toasted*
- 3/4 cup apple juice*
- 1 tablespoon Korean red pepper paste*
- 1/2 cup hoisin sauce*
- 1 pound rib-eye, sliced across the grain on the diagonal bias (1/8-inch thick)*

In a large bowl combine all ingredients, except beef, and whisk to make sure everything is well combined. Add the beef to the marinade and refrigerate for at least 1 hour before cooking.

When ready to prepare, remove the beef from the marinade. Over a hot grill or well-oiled saute pan, cook the beef until the outside is caramelized. Combine with other ingredients and serve while hot.



**More content inside
our digital edition**
www.ruralmissouri.coop

This month's online extra recipe:
Honey Pear Upside Down Cake

