Spicy Pomegranate Glazed Shrimp

Ingredients

8-12each Jumbo Shrimp, peeled and deveined

½ cup Pomegranate molasses

½ tsp Cumin, ground

¼ tsp Cinnamon, ground

¼ tsp Nutmeg, ground

¼ tsp Black pepper, ground

½ inch Fresh Ginger, grated

¼ tsp Lemon zest

 Cooking oil

1 Pack Skewers

Method:

Blend oilin a cooking pan.

Warm Pomegranate Molasses in a pan; add incumin, cinnamon, nutmeg, black pepper, ginger and lemon zest. Bring ingredients to a simmer and cool.

Using the skewers, skewer shrimp accordingly from tail to head. Brush the shrimp with oil and sear it in a pan. While still hot, brush with the Spicy Pomegranate Glaze prepared earlier.