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Spicy Coconut & Lime Shrimp Kebabs

Makes about 6 kebabs

A marinade of spicy hot sauce, coconut milk, and lime propels these shrimp kebabs to a whole new level. The shrimp and marinade flavors pair well with juicy grilled pineapple. A generous garnish of scallions and cilantro make each bite a tropical treat!

Ingredients:

1/2 cup coconut milk
1 tablespoon Frank's Red Hot Sauce
1 jalapeño pepper, seeded and minced
3 cloves garlic, minced
1 tablespoon soy sauce
1 teaspoon Worcestershire sauce
1/4 cup freshly squeezed lemon juice
1/4 cup freshly squeezed lime juice
1 pound large shrimp (roughly 20 shrimp), peeled, deveined (tails on)
3/4 pound pineapple chunks, cut into 1 inch chunks (about 1 pineapple)
Canola oil, for grilling

Garnishes:

Fresh cilantro leaves
Green onion, sliced
Lime wedges

Directions:

1. Mix all of the marinade ingredients together in a small bowl.
2. Prepare the shrimp by removing the outer shell, deveining, and rinsing. Drain and pat dry. If you're using frozen shrimp, remove from the freezer and place in a colander. Run cold water over the shrimp until they are thawed. Pat dry.
3. Place the shrimp in a bowl, and pour the marinade over the shrimp. Toss lightly so that the marinade reaches all surfaces, Cover, and refrigerate. Marinate for 30 minutes.
4. Meanwhile, if using wooden skewers, soak them in water for 30 minutes.
5. Skewer the marinated shrimp, alternating with the pineapple chunks.
6. Prepare the grill to a medium-high temperature. Make sure that the grilling grate is clean and well-oiled. Grill for 2-3 minutes on each side, or until the shrimp is just cooked and turns opaque.
6. Garnish with fresh cilantro, slices of green onion, and a squeeze of lime.