

Grilled Shrimp Skewers with Spicy Pineapple Lime Glaze

Category: Appetizer

Ingredients:

For the Pineapple Glaze

- ½ red onion diced small, *approx.*
½ Cup
- 1 jalapeno, seeds removed
and chopped small
- ½ cup mango, peeled and chopped
small
- 2 cups pineapple juice
- ¼ cup lime juice
- 18 shrimp, sized 16/20
peeled and deveined
- 18 bamboo skewers, soaked
in water for several hours
- 1 pineapple, peeled and cut for decoration



Preparation:

Prepare the Pineapple Glaze

1. Sweat the onion, jalapeno, and mango together until tender and translucent
2. Add the pineapple and lime juice, bring to a simmer and reduce by half.
3. Puree the entire mix 'til smooth and season to taste with salt and fresh ground pepper.
4. Refrigerate until ready to serve.

Assemble and Present the Shrimp Skewers

1. Skewer through the length of the shrimp, keeping them long and straight.
2. Push the skewers through by ½ inch to enable them to stick into the pineapple.
3. Lightly brush the shrimp with vegetable oil and season with salt and fresh ground white pepper.
4. Grill the shrimp, keeping the skewers away from the heat or place a piece of aluminum foil on the grill directly under the skewers themselves to keep from burning.
5. The Shrimp will need to be cooked for approximately 2 minutes per side.
6. Dip the Shrimp first into the pineapple glaze and then stick them into the pineapple to serve. The empty skewers can be stuck directly back into the pineapple.

