

COCONUT PINEAPPLE SHRIMP SKEWERS

Prep time: 20 minutes

Cook time: 8 - 10 minutes

Serves 4 - 6 people



INGREDIENTS

½ cup Coconut Milk

2 teaspoons Garlic, crushed

4 teaspoons of your favourite hot sauce

2 teaspoons Soy Sauce

¼ cup Orange Juice, freshly squeezed

¼ cup Lime Juice, freshly squeezed

16 oz Large Shrimps, peeled and deveined

12 oz Pineapple Chunks

Canola Oil

Cilantro and/or Green Onion, freshly chopped

INSTRUCTIONS

1. In a medium bowl or self-sealing bag, combine the coconut milk, hot sauce, garlic, soy sauce, orange juice, and lime juice. Add the shrimp and toss to coat.
2. Cover or seal the bag and place in the refrigerator to marinate for 1 - 2 hours, tossing occasionally. If using wooden skewers, soak in warm water while the shrimp marinates.
3. Meanwhile, prepare the pineapple by cutting it in to 1 inch chunks. Preheat the grill to medium high heat. Remove the shrimp from the marinade, and keep the marinade for basting.
4. Thread the shrimp onto a skewers, alternating with the pineapple. Lightly brush the grill with canola oil, then place the shrimp on the grill.
5. Braai the shrimp for 3 - 4 minutes, brushing with the marinade, then turn and cook for an additional 3 - 4 minutes, brushing with the marinade until the shrimp are cooked through.
6. Remove to a serving plate and garnish with cilantro and green onion. Serve hot.

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