

COCONUT PINEAPPLE SHRIMP SKEWERS

Suitable for a pre-dinner starter.

When you're in the mood for something tropical, you can't go wrong with coconuts, pineapples and shrimp.



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Prep time: 20 minutes
Cook time: 8 - 10 minutes
Serves 4 - 6 people

INGREDIENTS

455g large shrimps, peeled and deveined
340g pineapple chunks
canola oil
cilantro and/or green onion, freshly chopped

FOR THE MARINADE:

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

INSTRUCTIONS:

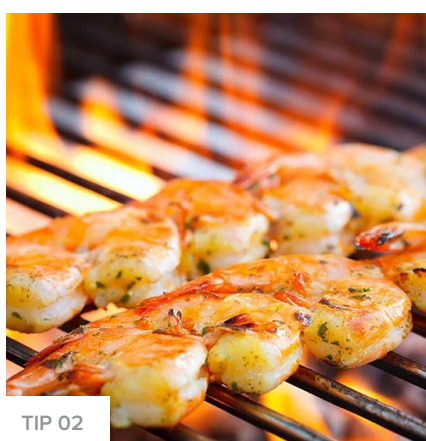
1. In a medium bowl or self-sealing bag, **combine** the coconut milk, hot sauce, garlic, soy sauce, orange juice, and lime juice. **Add the shrimp** and toss to coat.
2. Cover or seal the bag and place in the refrigerator to **marinate** for 1 - 2 hours, tossing occasionally. If using **wooden skewers**, soak in warm water while the shrimp marinates.
3. Meanwhile, prepare the pineapple by cutting it in to 25mm 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 **grid** with **canola oil**, then place the shrimp on the braai.
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.

MEGAMASTER RECIPE TIPS



TIP 01

Signs to look out for when cooking shrimp: Straight shrimps are **undercooked**, C-shaped shrimps are **perfectly cooked**, and shrimps that twist into an O-shape are **overcooked**.



TIP 02

Don't walk away! Shrimps cook quickly, so pay close attention to your braai.



TIP 03

Don't leave the shrimp marinating overnight. The acidity in the fruit juices can break-down the delicate shrimp meat and make it mushy.