

Coconut Pineapple Shrimp Skewers

Cook Time: 7-10 minutes

Yield: approximately 18-20
cocktail skewers

Recipe: by Greg Strahm, The Silver Chef

This one bite skewer is bright, flavorful, and with just the perfect amount of heat from the siracha, will have you coming back for more. This would also work as a full dinner kabob over Thai coconut rice.



1 pound jumbo shrimp, thawed, peeled with tails removed
1/2 cup unsweetened coconut milk
1 tablespoon siracha hot sauce
heavy splash teriyaki sauce
1/4 cup fresh orange juice

1/3 cup fresh lime juice
1/3 cup fresh cilantro, chopped
1 fresh pineapple, cut into 1" chunks
1/2 cup fresh cilantro leaves, for skewers
fresh chives, chopped for garnish
toasted coconut, for garnish

- 1) Peel and remove tail shell from thawed jumbo shrimp. Set aside. Cut pineapple into 1" thick slices. Set aside.
- 3) Place other ingredients, except pineapple chunks, in a large bowl and mix. Add the shrimp and toss thoroughly to coat. Cover with plastic wrap and refrigerate for 1-2 hours, tossing occasionally.
- 4) Place shrimp and pineapple slices on preheated oiled grill and cook for 3 minutes per side, brushing with marinade. Turn and cook for an additional 3 minutes, again brushing with the marinade, until the shrimp are pink and just cooked through. Remove to a plate to build skewers. Cut grilled pineapple slices into 1" chunks.
- 5) Skewer one shrimp all the way through starting just above tail then through body. followed with a cilantro leaf, then a pineapple chunk, finishing with another cilantro leaf. Arrange on serving plate, garnish with toasted coconut and chives. Serve warm