

Spicy Grilled Shrimp with Pineapple Dipping Sauce

The Shrimp

1 pound large shrimp, cleaned and deveined (about 24-30 shrimp)
2 tablespoons olive oil
2 teaspoons lime juice
6 or 7 sprigs cilantro, coarsely chopped
salt and pepper
¼ teaspoon chipotle chile pepper powder
¼ teaspoon Spice Hunter Chili Powder Blend

The Dipping Sauce

6 fresh pineapple rings (1/4 to 3/8 inches thick)
2 large onion slices (1/4 inch thick)
3 or 4 springs cilantro, coarsely chopped
½ teaspoon Frank's Hot Sauce
¼ teaspoon salt
¼ teaspoon pepper
1 teaspoon lime juice

For the shrimp: Rinse the shrimp, pat dry, and set aside. Mix the olive oil, lime juice, cilantro, salt, pepper together in a small bowl. Remove 1 tablespoon and set aside. Stir the remaining chili spices into the marinade mixture. Place the shrimp in a small bowl and pour the spiced marinade over the shrimp tossing well to coat. Let the shrimp marinate in the refrigerator for 20-30 minutes.

Coat the pineapple and onion slices with the remaining marinade. Place them on a preheated grill set at medium heat. They may take about 8-10 minutes to brown nicely. Turn them halfway through cooking and remove when they are slightly wilted and have begun to brown.

Place the shrimp (skewered or in a grill type wok) on the grill about 4 minutes after you have started grilling the pineapple and fruit. Turn the shrimp once cooking them about 4 or 5 minutes total. The meat should be pink and no longer transparent.

The pineapple, onions and shrimp should be done all about the same time. Remove them to a plate.

For the dipping sauce: coarsely chop 4 of the grilled pineapple rings and the 2 onion slices. Place them in the bowl of a small food processor. Add the cilantro, hot sauce, salt, pepper and lime juice and pulse until it has a thick, chunky appearance. (Alternatively, you may just chop all of the ingredients to resemble a salsa and spoon it over the shrimp rather than using it as a dipping sauce.) Place the dipping sauce/salsa in a bowl and serve along side the shrimp as an appetizer or main course accompanied by rice pilaf and a tossed garden salad. Garnish with remaining grilled pineapple slices.

This recipe should serve about 4 people for dinner or 6-8 for appetizers.

Note: Fresh mango or peach would be a great addition to the dipping sauce/salsa. I didn't have any on hand but would definitely try it next time. Also, the hot sauce is optional. This dish is a little spicy and if you prefer a milder version omit the chili spices and the sauce. It would still be a nice dish.