Coconut Pineapple Shrimp Skewers

written by The Recipe Exchange | January 14, 2018

Ingredients

1/2 cup light coconut milk*
4 teaspoons Tabasco Original Red Sauce
2 teaspoons soy sauce
1/4 cup freshly squeezed orange juice
1/4 cup freshly squeezed lime juice (from about 2 large limes)
1 pound large (31-40 count) shrimp, peeled and deveined (you can use fresh or frozen, thawed shrimp)
3/4 pound 1 inch-cut pineapple chunks
Canola oil, for grilling
Freshly chopped cilantro and/or green onion, for serving

Directions

In a medium bowl, combine the coconut milk, Tabasco sauce, soy sauce, orange juice, and lime juice. Add the shrimp and toss to coat. Cover 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. Meanwhile, prepare the pineapple if needed.

Preheat the grill to medium high heat. Remove the shrimp from the marinade, and reserve the marinade for grilling. Thread the shrimp onto a skewers, alternating with the pineapple.

Lightly brush the grill with canola oil, then place the shrimp on the grill. Grill the shrimp for 3 minutes, brushing with the marinade, then turn and cook for an additional 2-3 minutes, brushing with the marinade again, until the shrimp are just cooked through. Remove to a serving plate and garnish with cilantro and green onion. Serve hot.