

Tropical Shrimp and Pineapple Grilled Skewers

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Ingredients

1 cup pineapple, cubed
4 cloves garlic
1 tablespoon chili sauce
 $\frac{3}{4}$ cup water
2 tablespoons rice wine vinegar or white vinegar
 $\frac{1}{2}$ tablespoon salt
 $\frac{1}{4}$ cup coconut cream
1 lime, juiced
2 limes, zested and divided
3 tablespoons cornstarch slurry (2 tablespoons water mixed with 1 tablespoon cornstarch)
1 pineapple, cut into $\frac{1}{2}$ -inch pieces
1 pound shrimp, peeled and deveined

Directions

Place wooden skewers in a bowl of water to soak for at least 10 minutes.

Puree the pineapple, garlic, chili sauce, and water in a food processor.

Heat a pan over medium heat, and add the pureed sauce mixture. Add vinegar, salt, coconut cream, lime juice, zest of one lime, and salt, and bring the sauce to a boil, stirring occasionally. Reduce heat to a simmer.

Mix the cornstarch and water in a small bowl to create the slurry, then add the mixture into the sauce and simmer until the sauce thickens, about a minute.

Skewer the pineapple and shrimp, then brush sauce on both sides. Grill skewers over medium-high heat until cooked, about 2-3 minutes per side.

Sprinkle finished skewers with lime zest and serve with remaining sauce.