



SHRIMP AND MANGO SKEWERS WITH GUAVA-LIME GLAZE

Serves 6

Colossal shrimp make a beautiful presentation, but jumbo shrimp are also pretty.

3 tablespoons olive oil
1 tablespoon minced peeled fresh ginger
2 garlic cloves, minced
1 teaspoon dried crushed red pepper
18 uncooked colossal shrimp or 36 jumbo shrimp (about 2 pounds), peeled, tails left intact, de-veined
2 red bell peppers, each cut into 12 pieces
2 firm but ripe mangoes, peeled, pitted, each cut into 12 wedges
6 12-inch bamboo skewers (for colossal shrimp) or twelve 12-inch bamboo skewers (for jumbo shrimp), soaked in water 30 minutes, drained.

Guava-Lime Glaze

Prepare barbecue (medium-high heat). Mix first 4 ingredients in large bowl. Add shrimp, bell peppers and mangoes; toss to coat. Alternate bell pepper, mango and 3 colossal shrimp on each of 6 skewers, or alternate bell pepper, mango and 3 jumbo shrimp on each of 12 skewers. (Can be prepared 4 hours ahead. Cover and chill.)

Grill shrimp until cooked through, brushing with glaze during last 2 minutes, cooking colossal shrimp about 4 minutes per side and jumbo shrimp about 3 minutes per side.

Bon Appétit

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