

# SPICY SHRIMP SKEWERS

F EASY

Last Modified: 09/22/2016

PREP: 30 Min  
COOK: 5 Min  
GRILLED

MEXICAN

MAKES 18 SERVINGS

| QUA | MEASURE | INGREDIENT                          | PROCESS |
|-----|---------|-------------------------------------|---------|
| 2   | Pounds  | Extra Large Shrimp (26 / 30 Count)  | Raw     |
| 2   | Medium  | Limes                               | Wedged  |
| 18  | Sprigs  | Fresh Rosemary (Thick, Woody Stems) |         |
| OR  |         |                                     |         |
| 1   | Pkg     | Wooden Skewers (Flat Sided Is Best) | Soaked  |

## MARINADE

|       |         |   |           |
|-------|---------|---|-----------|
| 1/4   | Cup     | Olive Oil                                     |           |
| 1 1/2 | Tbsp    | Lime Juice                                    |           |
| 2     | Tbsp    | Garlic  | Minced    |
| 3     | Tbsp    | Fresh Coriander Leaves (Cilantro)             | Fine Chop |
| 2     | Tsp     | Fresh Rosemary Leaves                         | Fine Chop |
| 1 +/- | Tsp     | Recipe: Seasoning - Mexican - Adobo Seasoning |           |
| OR    |         |   |           |
| 1 +/- | Tsp     | Chipotle Powder                               |           |
| 1 +/- | Pinches | Kosher Salt                                   | To Taste  |
| 1 +/- | Pinches | Fresh Ground Black Pepper                     | To Taste  |

## PREPARATION

|                |   |
|----------------|---|
| <b>FACTOID</b> | <b>CHIPOTLE POWDER:</b> Very flavorful and relatively spicy. It can come close to completely overriding the taste of the Shrimp if you are not careful with the amount you use. It consists entirely of ground smoked and dried Jalapeno Peppers.   |
| <b>FACTOID</b> | <b>ADOBO POWDER:</b> Very flavorful and mildly spicy. It consists mostly of ground Adobo Peppers which are ripe (red) dried green Poblano Chili's, plus a little bit of those Smoked Jalapeno Peppers and a few additional spices and herbs added in.   |
| <b>HINTS</b>   | Traditionally, these are grilled while skewered on a sprig of Rosemary instead of flavorless wooden skewers. You will need thick, woody sprigs of Rosemary (strong enough to hold on to two whole Shrimp). Strip the leaves off of the bottom half of the sprig and skewer on two Marinated Shrimp. |
| <b>TOOLS</b>   | 1) Medium Mixing Bowl<br>2) Charcoal OR Gas Grill<br>3) Large Cast Iron Grill Pan<br>4) Bamboo Skewers  |
| <b>PREP</b>    | <b>DISH</b><br>1) If using wooden skewers, float them in water for 1/2 hour before using.   |
| <b>PREP</b>    | <b>MARINADE</b><br>1) Mince the Garlic Cloves and set them aside.<br>2) Finely chop the Cilantro Leaves and mix them into the Garlic.<br>3) Finely chop the Rosemary Leaves and mix them into the Garlic.   |
| <b>1</b>       | Peel, de-vein and rinse the raw Shrimp. Pat dry with paper towels. You may optionally leave the tail shells on for presentation.  |

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|              |  |
|--------------|--|
| <b>2</b>     | In a medium mixing bowl, combine the Olive Oil, Lime Juice, Garlic, Cilantro, Chili Powder, and chopped Rosemary Leaves. Season the Marinade with Salt and Pepper, to taste. Add the raw Shrimp and toss until coated. Let them stand for about 5 minutes. CAUTION: No more than 15 minutes because the acid contained in the Lime Juice will begin to "cook" the Shrimp and they will end up becoming VERY tough! |
| <b>3</b>     | Heat a large, heavy grill pan over high heat (OR - Better yet, Grill the Shrimp Skewers outdoors). Add the Skewers and cook for 1 minute per side, or just until the Shrimp is cooked through and turns pink. Do not overcook - if they curl tightly, they <u>are</u> overcooked, you want them to curl just a bit. Transfer them to a serving platter, garnish with the Lime Wedges and serve immediately.        |
| <b>HINTS</b> | If grilling over open flames, place a folded sheet of aluminum foil on the grill grates so the exposed parts of the Rosemary Sprigs do not burn.   |
| <b>SERVE</b> | Place on a serving platter and serve while hot.  |