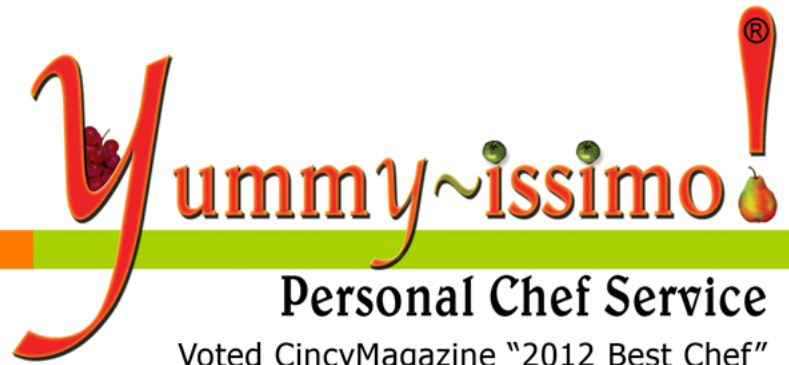


Curried Coconut Shrimp Skewers



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2 pounds jumbo shrimp, frozen	2T sesame oil	2T flaked coconut
2T grated ginger	2t Thai red curry sauce	2T soy sauce
2 garlic cloves, minced	1t curry powder ~ or more to taste	1T brown sugar
		8 wooden skewers

Soak wooden skewers in water for 30 minutes before threading shrimp onto them to grill.

Thaw shrimp in cold water for 15~20 minutes or until easy to peel. Remove shells and devein, if necessary. Pat dry and place in large zip~lock bag.

Mix together marinade ingredients in medium bowl. If marinade is too thick, add equal parts of soy sauce and either olive oil or orange juice until desired consistency is reached. Pour over shrimp, seal bag and refrigerate at least 2 hours and up to 8 hours.

Remove shrimp from refrigerator, thread onto soaked wooden skewers and allow to sit at room temperature while grill is pre~heating to medium~high. Place marinade in saucepan, bring to a boil and reduce heat to simmer.

Spray grill grates with non~stick cooking spray and place shrimp skewers on hot grates and cook about 2 minutes per side or until they just turn opaque. Brush with marinade while cooking or use marinade as dipping sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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