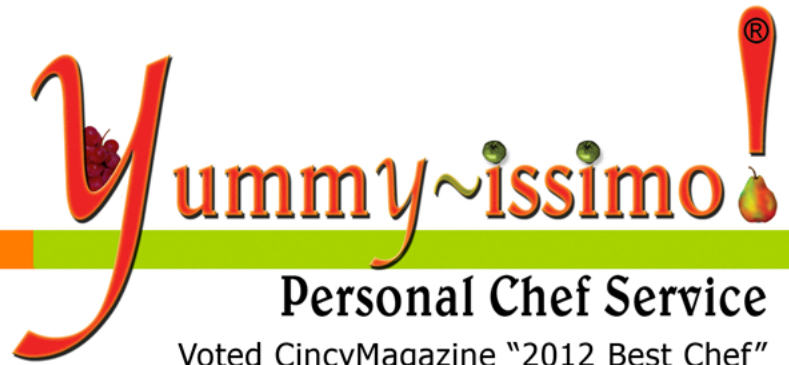


# Curried Coconut Shrimp Skewers



## 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 grated ginger

2 garlic cloves, minced

2T sesame oil

2t Thai red curry sauce

1t curry powder ~ or more  
to taste

2T flaked coconut

2T soy sauce

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.

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**Debbie Spangler ~ Certified Personal Chef**

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