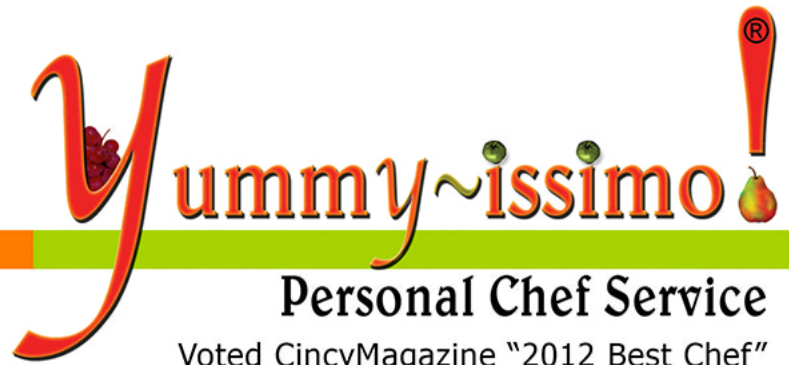


Grilled Shrimp Skewers



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

24 jumbo shrimp, peeled,
deveined

1/4c soy sauce

2T fresh ginger, grated

2c light coconut milk

1/4c spicy garlic paste

6 wooden skewers

4 limes, zested and juiced

4 garlic cloves, finely
minced

1/4c unsweetened
shredded coconut, toasted

Place shrimp in large zip~lock bag. In large bowl combine coconut milk, lime juice and zest, soy sauce, garlic paste, garlic and ginger. Mix well and pour over shrimp. Seal bag and refrigerate 1hour.

While shrimp is marinating, soak wooden skewers in water.

Preheat grill to medium~high and spray with non~stick cooking spray. Place 4 shrimp on each skewer and place on hot grill. Cook shrimp 2~3 minutes per side, turning when pick. Baste with marinade, place skewers on plate or on top of salad and sprinkle with toasted coconut.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com