

TEQUILA GRILLED SHRIMP AND MANGO SKEWERS

Prep Time: 1 1/4 hours

Cook Time: 15 minutes

Serves: 4

The tropical flavors of mango and ginger paired with the Latin heat of jalapeños and tequila turn shrimp into a sweet and glossy appetizer or main dish.

Why try? A beautiful addition to any party menu, this lively and easy recipe will soon be your favorite way to grill shrimp.

INGREDIENTS

- 1/2 of a jalapeño, minced
- 1/2 cup tequila
- 1/2 cup fresh lime juice
- 1/2 cup dark brown sugar
- 2 tablespoons fresh ginger, finely grated
- 1-1/2 teaspoons cornstarch
- 36 jumbo shrimp
- 2 ripe mangoes, each sliced into 12 pieces
- Oil for grilling



PREPARATION

- 1 Preheat grill to high heat.
- 2 To make the glaze, combine minced jalapeño, tequila, lime juice, brown sugar, and ginger in a small saucepan. Set over heat and cook until boiling and slightly thickened.
- 3 In a small bowl, combine cornstarch with 1 tablespoon water. Pour mixture into glaze while stirring. Bring back up to a boil and take off heat. Divide into two bowls then set aside.
- 4 On each skewer, put three shrimp and two mango slices, alternating.
- 5 Brush hot grill with oil to prevent shrimp from sticking.
- 6 Season shrimp and mango with salt and brush with glaze. Grill on both sides until shrimp are pink and fully cooked. Brush again with remaining glaze and serve.



Recipe courtesy of
foodchannel.com

