



# CILANTRO-LIME STICK SHRIMP

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*'Community Through Cooking'*

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## INGREDIENTS:

### Stick Shrimp

- 1 lb shrimp, shelled & deveined
- 4 tbsp olive oil
- 1 tbsp cilantro, minced
- 5 cloves garlic, minced
- 5 limes
- ½ tsp cayenne pepper
- ½ tsp red pepper flakes
- 1 tsp salt
- ½ tsp peppercorns, crushed
- skewers soaked in water

### Side Sauces

- mango salsa
- sriracha

## RECIPE:

Everything tastes better on a stick... especially shrimp! Line 'em up and fire up the grill, here's a fun, seafood kabob recipe perfect for summer.

First, you need to prepare your sticks. Soak each wooden skewer in water for an hour prior to cooking. This will prevent them from catching fire on the grill. Next, pop off the tails from your shrimp and wash them under cold water. Pat them dry and place in a bowl.

To create the cilantro-lime marinade, mix together the olive oil, minced garlic, juice from 1 lime, cayenne pepper, red pepper flakes, salt and crushed peppercorns in a large bowl. Take the remaining 4 limes and cut them into ¼ inch slices. Set aside a quarter cup of the marinade for dipping.

Place your shrimp in the bowl with the cilantro-lime marinade and let the combination sit for 30 minutes. Next, arrange each shrimp on the skewers with your lime slices. Use two skewers per kabob for added support.

On the grill, cook each kabob for 1 minute on each side. Shrimp is easy to overcook, so keep an eye on the grill and really no more than 60 seconds per side. Plate your stick shrimp and serve with mango salsa and sriracha. Enjoy!

-Al

