



## *Grilled Shrimp & Pineapple Skewers*

### INGREDIENTS

#### Skewers

- 1 pound or 24 extra large shrimp, peeled & deveined
- 1 fresh ripe pineapple, cut into 1 inch chunks
- 1 large red bell pepper cut into 1 inch square pieces
- 1 large red onion peeled & cut into 1 inch square pieces
- 8 wooden skewers, soaked in water for at least 30 minutes

#### Marinade

- 1/4 cup soy sauce
- 1/4 cup honey
- 1 tablespoon Sriracha sauce (or more if you like it spicy!)
- Juice of 1 medium lime
- 1 teaspoon ginger, minced
- 1 teaspoon garlic, minced

### INSTRUCTION

1. Alternating ingredients, thread the shrimp, pineapple, peppers, and onions, on skewers. Place skewers in a large glass baking dish.
2. Whisk together the marinade ingredients in a bowl and pour into the baking dish. Ensure the skewers are well coated to marinate, cover, and place in the fridge for 45 minutes - or up to 3 hours.
3. Place skewers on grill over medium heat for approximately 3-4 minutes per side, or until shrimp start to curl and turn pink. Be careful not to overcook.
4. Serve over coconut rice or a bed of mixed greens with a ginger vinaigrette, or with tortillas as tacos.

Note: Optional to top with cilantro, cotija cheese, and lime wedge.

### WINE PAIRING

Domaine Carneros  
2018 Brut Rosé