

Nell's Shrimp, Pineapple and Red Pepper kabobs

(The Endicotts served this meal the day Nell broke his arm.)

Serves 4

Ingredients

1 pound large shrimp (cleaned, peeled, deveined, with tails on)

1 1/2 cups pineapple chunks, fresh or canned

1 red onion, peeled and cut into chunks

1 red or yellow pepper, seeded and cut into 1-inch squares

2/3 cup pineapple juice

1/4 cup lemon juice

1/4 cup lime juice

1 lime cut in thin slices for serving

2 t olive or sesame oil

2 T minced fresh ginger

Sea salt and ground pepper

1 T red pepper flakes (if desired)

3 T soy sauce

3 T honey or maple syrup

1/2 cup chopped cilantro

3 T chopped Italian parsley

skewers (if using wooden skewers, be sure to soak in water for an hour before using)

Directions

Preheat grill to medium heat

Skewer shrimp, pineapple, red onion, and yellow or red pepper on two skewers, alternating ingredients. (Skewer shrimp alternating heads to tails and pushing close to vegetables).

In a small saucepan whisk together lemon and lime juices, ginger, soy sauce, honey or maple syrup. Heat mixture over medium high heat and simmer until liquid is reduced by half. Add cilantro and parsley. Brush or drizzle the kabobs with the pineapple glaze. Heat coals.

Sprinkle with cilantro and serve with lime slices.

Oil the grates and grill for approximately 2-3 minutes per side. Brush often with the glaze. Grill until just cooked through and nicely charred.