



Grilled Lime Scented Shrimp with Chilean Kiwi and Prickly Pear Gastrique

INGREDIENTS

1 ea Kiwi cut into 8 bite size pieces
½ cup prickly pear puree (or substitute a similar puree, such as plum)
1 tsp. chipotle adobo sauce
2 Tbsp. sugar
1 tsp. lime juice
salt and pepper to taste

8 ea medium shrimp (peeled and deveined)
1 tsp. lime zest
1 tsp. garlic, chopped
1 tsp. chopped Italian parsley
salt and pepper to taste

INSTRUCTIONS

Combine first 6 ingredients in a small sauce pan, bring to a boil, reduce and simmer for 2 minutes or until thick. Remove from heat and cool.

Place shrimp in a small bowl and toss with all ingredients. Place on preheated grill and cook for 1 minute per side or until cooked medium rare. Place shrimp on a small skewer along with kiwi. Top with 1 teaspoon prickly pear gastrique and serve at room temperature. Garnish with fresh chopped Italian parsley.

SERVES 8



Recipe for the Chilean Fresh Fruit Association by Christopher Ludwick