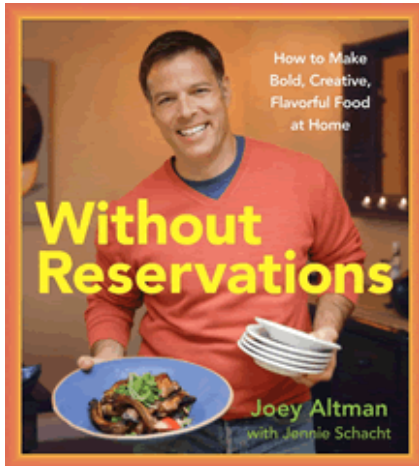


BBQ Shrimp Skewers

Cook time: 30 min. | serves 4



For Skewers:

24 medium sized fresh prawns, peeled and deveined
8 8"-skewers
salt and pepper
½ cup BBQ sauce

For Salsa:

1 ear of sweet corn, shucked
1 large avocado (ripe, not too soft or browning inside)
1 roma tomato, halved, seeded, cut in very small dice
2 tablespoons minced red onion
Juice of 1 lime
1 jalapeno seeded and minced finely
1 tablespoon minced cilantro
1 tablespoon extra virgin olive oil
Salt and pepper to taste

DIRECTIONS :

For Shrimp: Lay 6 shrimp inline, tucked into each other, on a cutting board. Place a skewer through the tail section then another through the thicker portion making a “shrimp ladder”-like kabob. Repeat with remaining shrimp.

For Salsa:

Over a hot grill or under broiler lightly brown the corn on each of its sides.

When cooled, cut the kernels of the cob by laying the corn flat on a cutting board and cut the kernels at there base, roll the cob and repeat until done. Place the corn kernels in a mixing bowl.

To dice the avocado lay the avocado on a cutting board and cut into the middle of the top of the avocado until you hit the pit and then turn the avocado 360. This insures a straight cut and perfectly halved fruit.

Gently but firmly plant the heel of your chef’s knife into the pit then twist it out.

While holding an avocado half in one hand, use the dull, back of the knife tip to cut into the flesh in a crisscross pattern.

Use the edge of a soup spoon to cut from the center into the sides scooping out little cubes of avocado and add to the corn.

Add remaining ingredients and gently mix so not to break down the avocado and season with salt and pepper to taste.

Serving:

Preheat grill or grill pan to high. Season shrimp with salt and pepper and lightly brush them with some BBQ sauce. Grill the skewers for a few minutes on each side. Brush them again with some more BBQ towards the end of their cooking.

Serve each skewer atop of some of the corn salsa.



STERLING VINEYARDS.