

## Shrimp Skewers with Grilled Pineapple Salsa

(August)

**Yield:** 4 – 6 servings  
**Prep Time:** 20 minutes  
**Cook Time:** 12 minutes  
**Difficulty:** Moderate

3/4 lb medium shrimp, peeled and deveined

### Marinade

3 cloves garlic, minced  
1/2 teaspoon onion salt  
1 tablespoon sesame oil  
1/4 teaspoon black pepper

6 brussels sprouts, halved  
3 stalks asparagus, cut into 2-inch lengths

### Pineapple Salsa

2 slices grilled pineapple  
1 tomato, peeled and seeded  
1/4 cup chopped red onion  
1/4 cup chopped cilantro  
1 teaspoon minced ginger  
1 tablespoon lime juice  
1 teaspoon fish sauce  
1 teaspoon chili garlic sauce

Combine shrimp with marinade ingredients; stir to coat. Set aside for 5 – 10 minutes. Meanwhile, soak some bamboo skewers in water. Thread 3-4 shrimp, brussels sprouts and asparagus on skewers; grill over high heat for 1 – 2 minutes per side.

To make salsa: Chop pineapple and tomato into ¼-inch dice. In a bowl, combine pineapple and tomato with remaining salsa ingredients. Serve with shrimp/ vegetable skewers.

Note: Try using other fruits to make the salsa.

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