

Grilled Shrimp Skewers with Pineapple-Corn Relish

Marinade

2 cloves garlic, minced
1 tsp lemon zest
2 tbsp olive oil
1/4 cup orange juice
1/4 cup finely chopped fresh cilantro
1 tsp chili powder

16 jumbo shrimp, peeled and deveined

Relish

Olive- or vegetable-oil cooking spray
1 cup corn, fresh or frozen (thawed)
1 large shallot, finely diced
1/2 fresh pineapple, cut into 1/2-inch cubes
1 medium jalapeño pepper, cored, seeded and finely chopped
1/3 cup finely chopped fresh cilantro
1/4 cup fresh lime juice
1 tsp celery salt

For marinade: Combine ingredients in a large freezer bag; shake for 1 minute. Refrigerate 1 hour.

For relish: Coat a medium skillet with cooking spray; sauté corn and shallot until shallot is caramel in color, about 3 minutes. In a bowl, mix remaining ingredients. Add corn. Season with salt and pepper. Skewer shrimp and grill over medium-high heat (or broil) until pink (about 2 minutes per side). Serve each skewer atop a spoonful of relish.

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- Susan, <http://dinnerchicks.wordpress.com/2012/02/21/aruba-escape-a...s-january-2012/>