

Grilled Shrimp With Pineapple Salsa

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This recipe can be prepared in 45 minutes or less.

Yield: Serves 6

ingredients

Nonstick vegetable oil spray

36 uncooked large shrimp, peeled, deveined

4 tablespoons olive oil

4 tablespoons fresh lime juice

1/2 large pineapple, peeled, cut into 1/2-inch-thick slices, cored

3/4 cup chopped red onion

1/4 cup chopped fresh cilantro

2 tablespoons chopped seeded jalapeño chili

preparation

Spray grill with nonstick spray; preheat barbecue (medium-high heat). Thread shrimp on 6 skewers.

Whisk 2 tablespoons oil and 2 tablespoons lime juice in small bowl to blend; brush mixture over shrimp.

Sprinkle shrimp with salt and pepper; let marinate 15 minutes.

Sprinkle 12 pineapple slices with salt and pepper. Grill pineapple until just tender, about 4 minutes per side. Transfer to work surface; cut pineapple into 1/2-inch pieces. Place in bowl; mix in onion, cilantro, chili, remaining 2 tablespoons oil and 2 tablespoons lime juice. Season salsa with salt and pepper.

Grill shrimp until just opaque in center, about 5 minutes. Serve with salsa.