



Grilled Spicy Shrimp with Curry & Lime

From dulcetcuisine.com

- 1 lb med to large shrimp, peeled & deveined
- 4 † Dulcet Madras Curry Cooking Spice & Rub
- 1 T canola oil
- 1 lime, cut in half
- 1 T fresh cilantro, chopped (optional)

1. Mix together the Dulcet Madras Curry Cooking Spice and canola oil together in a medium sized bowl.
2. Place the prepared shrimp in the bowl and toss with spice/oil mixture until evenly coated.
3. Lightly oil the skewers and skewer the shrimp.
4. Place the skewers and the lime halves on the grill.
5. Cook the shrimp for 2 minutes per side or until just cooked through.
6. Remove the shrimp from the skewers onto a platter, give a generous squeeze of the grilled lime over the shrimp and place the limes on the platter.
7. Garnish with cilantro, if using.

Serves 4

Suggestion:

This makes a great appetizer when having friends over for a barbeque dinner. Throw on the shrimp before placing your main course on the grill. They're spicy, so make sure to serve with a thirst quenching libation!

Hint: This can also be turned into a main course for two by adding some chunks of fresh pineapple and vegetables to the skewers and serving with coconut rice and fresh cilantro.

Coconut Rice: Cook rice according to package directions, substitute half of the water with coconut milk.

Notes: _____
