

Margarita Grilled Shrimp

Shrimp and pineapple get a quick burst of flavor from limeade concentrate, jalapeño and garlic.

Ingredients

- ½ cup thawed, frozen limeade concentrate
- ¼ cup snipped fresh cilantro
- 1 jalapeño pepper, seeded and finely chopped
- 2 garlic cloves, pressed
- ½ teaspoon salt
- 1 whole fresh pineapple, peeled and cut into ¾ inch thick slices
- 24 uncooked large shrimp, peeled and deveined (about 12 ounces)



Prep time: 20 minutes **Grill time:** 13-16 minutes

1. Prepare grill for direct cooking over medium coals. In small bowl, combine limeade concentrate, cilantro, jalapeño pepper, pressed garlic, and salt. Cut pineapple into ¾-inch-thick slices. Thread shrimp onto four 12-inch skewers.
2. Place pineapple slices on lightly greased grid of grill; brush with a portion of the limeade mixture using **Barbecue Basting Brush**. Grill, covered 10-12 minutes or until grill marks appear on both sides, turning once and brushing with limeade mixture. Remove pineapple from grill. Place skewers on grid of grill; grill 3-4 minutes or until shrimp are opaque, turning once and brushing with remaining limeade mixture.
3. To serve, cut pineapple slices into quarters and place on Simple Additions Medium Squares; serve with shrimp.

Chef's Corner: To peel a pineapple, slice off the crown and stem end. Stand the fruit upright and carefully slice off the peel from top to bottom. Remove "eyes," if necessary, using the tip of the **Paring Knife**.

Yield: 4 servings

U.S. Nutrients per serving: Calories 210, Total Fat 1 g, Saturated Fat 0 g, Cholesterol 65 mg, Carbohydrate 33 g, Protein 19 g, Sodium 810 mg, Fiber 2 g U.S. Diabetic exchanges per serving: 1 starch, 1 fruit, 2 low-fat meat (2 carb)

Source: From The Pampered Chef's *Great Grilling!* Recipe Cards