

## TANDOORI SHRIMP SKEWERS

### **For the Skewers:**

½ Cup plain yogurt  
2 Tbsp minced fresh ginger  
2 Tbsp minced garlic  
1 Tbsp lemon juice  
2 tsp curry powder  
½ tsp curry powder  
½ tsp paprika  
½ tsp salt  
24 large shrimp, peeled, deveined, tails left on

### **For the Chutney:**

1 cup minced pineapple  
½ cup sugar  
1 can (6 oz) pineapple juice  
3 Tbsp lime juice  
1 tsp chili garlic sauce  
2 tsp cornstarch  
2 tsp water

### **For Garnish:**

Lime juice & chipped cilantro

- Combine yogurt, ginger, garlic, lemon juice & seasonings in a bowl large enough for the shrimp. Add shrimp, toss to coat, cover and refrigerate 15 – 30 minutes.
- Simmer pineapple, sugar, pineapple juice, 3 Tbsp lime juice, chili garlic sauce for the chutney in a saucepan over medium-high heat, 8 minutes. Stir together cornstarch and water, add to pineapple mixture, and simmer until thickened; season with salt. Refrigerate until ready to serve.
- Thread 2 shrimp onto each of 12 skewers, scraping off excess marinate.
- Coat grill pan or non-stick skillet with nonstick spray and preheat over medium. Arrange skewers in the pan and sauté until shrimp are firm, 2 – 3 minutes per side. Arrange skewers on a platter, drizzle with lime juice, and sprinkle with cilantro. Serve with chutney.

WNK  
10-14-09