

Good Eats Recipes

Apricot Grilled Shrimp

What You Need:

1/3 cup GOOD EATS Apricot-Date Chutney

1/3 cup lime juice

1 tablespoon minced, fresh ginger

1 teaspoon olive oil

1 pound large shrimp, peeled and deveined

Directions:

In small bowl, combine chutney, lime juice, ginger, garlic, and olive oil. Place shrimp in shallow, glass dish and cover with chutney mixture. Chill 1 hour. Preheat grill to medium. Soak 6-8 wooden skewers in water 15 minutes. Thread shrimp onto skewers, reserving marinade. Grill 3-5 minutes per side, brushing with reserved marinade when turning. Remove from grill and transfer to serving platter. Pour remaining marinade into saucepan and boil 2-3 minutes. Remove from heat and place in serving bowl. Serve shrimp with heated marinade as dipping sauce.