

## *Kaua`i Shrimp*

### *Ke`olu Clubhouse*

Shrimp are flown in from the ponds of Kekaha, Kaua`i. This dish was a collaborative creation by the entire Ke`olu Culinary team.

40 pc	Kauai Shrimp (Peeled and deveined 13- 15)
40 pc	Pineapple (peeled, cored, cubed and blanched)

#### **Marinade for Shrimp**

1 oz	Ginger chopped
1 oz	Garlic chopped
.50 oz	Cilantro chopped
4 oz	Salad oil

Mix ginger, garlic and cilantro with a little salt. Heat oil till smoking point and pour over mixture. When mixture is cool marinade shrimp

#### **Pineapple**

1 ea	Pineapple peeled, cored and cubed (3/4" inch)
1 qt	Water
16 oz	Sugar

Bring water and sugar to a boil in a sauce pot. Add pineapple and simmer till pineapple is blanched. Remove from sauce pot and place on paper towels to dry

#### **Marinade for Pineapple**

4 oz	Soy Sauce
1 oz	Chili Flakes
1 oz	Sirracha

Mix in ingredients in bowl and toss with blanched and dry pineapple.

#### **To Assemble**

Alternate shrimp (2pc) and pineapple (2pc) on a bamboo skewer and grill for 3 minutes on each side till cooked