

SALT & PEPPER SHRIMP WITH SALSA

Grilled shrimp is a barbecue classic that's even better paired with smoky pineapple salsa. Vermont Castings Classic Rub combines garlic, salt and pepper to showcase the flavour of juicy shrimp and grilled pineapple with hits of lime, chili and cilantro.

PREP TIME: 15 minutes

COOK TIME: 10 minutes

SERVINGS: 4

INGREDIENTS:

½ pineapple, peeled, cored and cut into

½ -inch (1.25 cm) rounds

4 tsp (20 mL) Vermont Castings Classic Rub, divided

small red onion, peeled and finely diced

½ 2 tbsp (30 mL) fresh lime juice, divided

2 tbsp (30 mL) chopped cilantro

1 red chili, seeded and finely diced

1 clove garlic, minced

4 tsp (20 mL) vegetable oil plus more for oiling the grill, divided 2 lbs (1 kg) large tail-on shrimp, peeled and deveined

DIRECTIONS:

1. Preheat grill to medium high. Clean grates and then brush with oil.
2. Sprinkle 1 tsp (5 mL) Vermont Castings Classic Rub on both sides of pineapple slices.
3. Grill pineapple, turning frequently until lightly charred, 5-7 minutes. Set aside until cool enough to handle, 2-3 minutes, then dice finely.
4. In a small bowl, combine diced pineapple, red onion, 1 tbsp (15 mL) lime juice and cilantro. Set aside.
5. In another small bowl, whisk red chili, garlic, remaining lime juice and 2 tsp (10 mL) vegetable oil.
6. Thread shrimp onto four Vermont Castings skewers, dividing evenly. Brush shrimp with remaining 2 tsp (10 mL) oil and sprinkle with remaining 3 tsp (15 mL) Vermont Castings Classic Rub.
7. Grill with the lid closed, flipping once, until shrimp turns pink and is lightly charred, 5 minutes.
8. Brush both sides of shrimp with red chili mixture and continue to grill, flipping once, 1 minute longer.
9. Transfer shrimp to a platter and serve with pineapple salsa.



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