

Hawaiian Shrimp Kabobs with Barbequed Pineapple

Category: Seafood

Servings: 8

Rating: 9

Source: Ian Smith

Description:

An experiment for the Collyer's Hawaiian dinner. It turned out OK, especially the pineapple.

It might be nice to serve these with rice, although for this dinner, they were served with other Hawaiian menu goodies.

Ingredients:

soy sauce	1/4 cup
pineapple juice	1/2 cup, tinned
safflower oil	1/4 cup
sesame oil	1 tablespoon
sherry	1/8 cup
lime juice	1/8 cup
lime zest	1 teaspoon
brown sugar	1 tablespoon
garlic	2 teaspoons, minced finely
ginger	2 tablespoons, minced finely
tabasco	1/4 teaspoon
pepper	a few grinds
shrimp	4-6 shrimp per person for a side dish
pineapple	a whole pineapple
sweet onion	1 large, cut into chunks
red bell pepper	1-2 peppers, cut into chunks
butter	2-4 tablespoons, melted
Hy's Seasoning Salt	about a teaspoon

Instructions:

Soak bamboo skewers in water for about an hour. Peel the pineapple, cut it lengthwise into quarters, and remove the hard core to make 4 pineapple "slabs".

Make the marinade by combining the soy sauce, pineapple juice, olive oil, sesame oil, sherry, and lime juice. Stir in the lime zest, sugar, garlic, ginger, tabasco, and pepper. Marinate the shrimp, onion, and peppers in the marinade for 15 minutes in the fridge. Skewer about 5-6 shrimp onto individual bamboo skewers and alternate the onions and peppers on separate skewers (I use metal skewers for these). Set all these aside, covered with wrap, in the fridge until ready to cook. Put the pineapple slabs into the marinade to soak until cooking time.

Season lightly with seasoning salt and grill the pineapple over a medium hot BBQ, basting often with butter and left over marinade, until it is nicely browned and the slabs have softened. Set the pineapple to the side of the grate to keep warm and grill the vegetable skewers exactly the same way until they too are nicely browned and the onion is softened but still slightly crisp. Set them aside on a warm part of the grate and grill the shrimp. These cook very quickly, so don't overdo it. They should be turned once and as soon as they are pink all over, remove them from the heat.