



Grilled Shrimp & Pineapple

INGREDIENTS

- 1 pound or 24 extra large shrimp, peeled & deveined
- 1 fresh ripe pineapple, cut into 1" chunks
- 24 cherry tomatoes 1 large red bell pepper cut into 1 inch square pieces
- 1 large red onion peeled and cut into 1 inch square pieces
- 8 wooden skewers, soaked in water for at least 30 minutes
- 1/4 cup soy sauce
- 1/4 cup honey
- 1 tbsp. sriracha sauce (or more if you like it spicy!)
- Juice of 1 medium lime
- 1 tsp. minced ginger
- 1 teaspoon minced garlic

WINE PAIRING

- [Domaine Carneros 2014 Ultra Brut](#)

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METHOD

1. Alternating ingredients, thread the shrimp, pineapple, peppers, onions, and tomatoes on the skewers.
2. Whisk together the marinade ingredients and pour into a large Ziplock bag.
3. Carefully place the threaded skewers into the bag and seal shut. Ensure the skewers are well coated.
4. Place the bag into a large glass baking dish in case of leaks. Place in the refrigerator for 45 minutes or longer--up to three hours.
5. To cook, heat a clean grill to medium heat. Remove skewers from the bag. Grill for approximately 3-4 minutes, flip and brush with marinade. Grill for another 3-5 minutes or until shrimp start to curl and turn pink, careful not to overcook.
6. Serve over coconut rice or on a bed of mixed greens with a ginger vinaigrette.