

313 MAIN STREET
AMES, IA 50010
515.233.4272

M-W 9:30am-6pm
TH 9:30am-8pm
FR 9:30am-6pm
SA 9:30am-5pm



SPICY CILANTRO LIME JERK SHRIMP

Makes 6 kebabs each with four shrimp

Ingredients:

24 shrimp, shell on, 15-20 size
2 limes, sliced into 1/4-inch rounds
Canola oil for oiling the grill

Wet Rub:

1 tablespoon ground allspice
1 tablespoon brown sugar
2 teaspoons coarsely ground black pepper
1 teaspoon smoked paprika
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1 teaspoon Kosher salt
4 scallions, sliced thinly
2 Habanero chiles, finely chopped
1 tablespoon minced fresh ginger
1 tablespoon fresh thyme leaves
1 tablespoon olive oil
2 tablespoons fresh lime juice (about 1 lime)
3 tablespoons cilantro, minced (divided)

Directions:

1. PEEL and devein the shrimp. RINSE and pat dry.
2. COMBINE all the wet rub ingredients in a food processor except the lime juice and cilantro. PULSE until a uniform paste forms.
3. REMOVE the wet rub from the processor bowl and place in a small glass bowl. Add the lime juice gradually maintaining the thick paste character of the rub. Stir in 2 tablespoons of the minced cilantro leaving the remaining tablespoon for final garnishing.
4. SKEWER the shrimp on your favorite kebab-grilling tool alternating the shrimp and lime slices. Shrimp are notorious "spinners" when grilled; use flat skewers, a grill comb, or two parallel skewers.
5. PAINT the shrimp with the wet rub using a basting brush. ALLOW the shrimp to marinate in the wet rub while the grill heats.
6. PREPARE a hot grill, clean and oil the grate. PLACE the shrimp on the grill over direct heat. SEAR on one side for 3 minutes, flip and continue grilling another 2 minutes on the second side.
7. SERVE with the remaining tablespoon of minced cilantro sprinkled on top of the skewers.