



Avocado Crème Shrimp

The creamy texture of a ripe avocado creates the perfect "glaze" for these coconut rum marinated shrimp. This slightly sweet twist on grilled shrimp will add a delicious start to any special meal.

4 servings

Ingredients

1 pound shrimp - tails-on, peeled and deveined

For the marinade:

½ cup coconut flavored rum
1 tablespoon toasted sesame oil
3 tablespoons coconut milk
1 tablespoon honey
1 tablespoon siracha chili sauce
salt and pepper, to taste

[Chef's Note: Siracha chili sauce is a popular asian condiment made from ripe thai bird chilis, often with garlic; it has a tangy spiciness. You may also substitute sambal oelek.]

For the avocado crème:

1 ripe avocado
3 tablespoons coconut milk
1/8 cup powdered sugar
¼ cup crème fraîche
2 tablespoons fresh lime juice

½ cup toasted coconut flakes, to garnish

Equipment

Food processor or blender
Skewers

Preparation

To prepare the marinade:

Combine all the marinade ingredients and blend well. Pour into a shallow marinating dish and add the shrimp. Make sure all the shrimp are covered with marinade. Place in the refrigerator and allow to marinate for 30 minutes.

To make the avocado crème:

Place the avocado and remaining crème ingredients in a food processor and blend until smooth. Set aside.

To toast the coconut:

Place a medium-sized dry skillet over medium-high heat. Add the coconut flakes and toss occasionally until lightly golden brown. Remove from heat and place in a shallow dish to cool.

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To prepare the shrimp:

Preheat the oven broiler or a grill. Remove the shrimp from the marinade and place on skewers (about 3 per skewer). Reserve the marinade to baste the shrimp while grilling. Cook the shrimp about 4 minutes on each side or until they are pink and just cooked through.

Service

There are two ways to serve this shrimp dish: The first is to place the skewered shrimp on the serving plate with a dollop of avocado crème for dipping. Sprinkle toasted coconut over the plate as garnish.

The second way is to remove the shrimp from the skewers, dip them in the avocado crème and then coat with the toasted coconut before placing them on serving dishes.

Variations

Avocado Crème is the perfect accompaniment for grilled chicken as well as fish.

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