

Sweet Pacific Marinated Shrimp

Flavors of Mango, Capsicum, Honey and Ginger

Makes 4 portions

Ingredients:

16 each Pacific Ocean shrimp preferably 16/20 or larger

_ cup mangoes cut into thin slices

_ cup red bell peppers cut into thin slices

_ cup red onions cut into thin slices

_ cup white wine

1 Tbsp whole butter (optional)

Minced chives

(Roasted red bell pepper sauce)

1 each red bell pepper

1 tsp olive oil

Water as needed

Salt as needed

(Mango puree)

1 cup mango roughly chopped

1 tsp rice vinegar or more as needed

Water as needed

Salt as needed

(Marinade)

_ cup mango puree

2 Tbsp honey

1 Tbsp rice vinegar

1 Tbsp soy sauce

1 tsp fresh ginger chopped

1 tsp minced garlic

_ each jalapeno chili minced

Method:

(Marinade) In a mixing bowl, mix together all ingredients and add shrimp to marinade and let rest for a minimum of 10 minutes preferably up to 1 hour.

(Roasted red bell pepper sauce)

Lightly coat bell peppers with olive oil and salt. Bake in a 350 degree oven for 10-15 minutes or until skins have blistered and the bell pepper has become soft to poke with a knife. Remove from oven and let cool to handle. Remove skin by peeling the outer skins off with your fingers or small knife. Cut pepper in quarters and remove all the seeds and

ribs. Place roasted bell pepper in a bar blender or food processor and add a touch of water and salt. Puree to a fine sauce consistency and adjust seasoning with more salt if needed. Start by only adding a very small amount of water, then adding more as needed when blending.

(Mango sauce)

Peel the mango and roughly chop the fruit. Place in a bar blender or food processor and puree with a small amount of water, salt and rice vinegar. Puree to a fine sauce adjusting the seasonings and consistency as needed.

Finishing the dish:

Heat a sauté pan and cook the thinly sliced red bell peppers and red onions in a touch of olive oil for approximately 1-2 minutes on medium heat. Add the mangoes and season with salt. Add the white wine and cook until you can no longer smell the alcohol in the wine. Whisk in the whole butter and turn off the heat.

Heat a second sauté pan and add 1 Tbsp olive oil. Add the marinated shrimp with a small amount of the marinade and cook for 1-1_ minutes per side. Lightly season with salt and pepper as you cook the shrimp.

Spoon alternating lines of the sauces onto 4 each serving plates. Add a small amount of the sautéed mango/pepper/onion mixture over the sauces. Place 4 each shrimp over the sautéed mixture and sprinkle minced chives for garnish.