

top-rated menu



Grilled Shrimp With Tropical Fruit Sauce pairs well with Crispy Asian Slaw.

Summer may be over, but there's still time to grill. Cook the main dish and the pineapple for dessert over the coals. You'll find ingredients such as chili-garlic paste in your supermarket's international foods section. *Cybil A. Brown*

GRILLED SHRIMP WITH TROPICAL FRUIT SAUCE *1997 Recipe Hall of Fame*

2 pounds unpeeled, large fresh shrimp
1 (33.8-ounce) jar peach nectar
¼ cup fresh lime juice, divided
2 tablespoons dark sesame oil
1 tablespoon grated fresh ginger
½ teaspoon salt
4 plum tomatoes, seeded and diced
2 papayas or mangoes, peeled and cubed*
3 green onions, sliced
¼ cup minced fresh cilantro
½ to 1 teaspoon chili-garlic paste
Hot cooked rice
Garnishes: lime slices, green onions

PEEL shrimp, and devein, if desired; set aside.

BRING nectar to a boil in a medium saucepan; boil 45 minutes or until reduced to 1 cup. Stir in 2 tablespoons lime juice and next 3 ingredients. Remove from heat, and cool.

POUR half of nectar mixture in a large shallow dish or heavy-duty zip-top plas-

tic bag; add shrimp. Cover or seal, and chill 1 hour.

REMOVE shrimp from marinade, discarding marinade.

GRILL, in 2 batches, in a grill basket over medium-high heat (350° to 400°) 3 to 4 minutes or until shrimp turn pink.

ADD remaining 2 tablespoons lime juice, tomato, and next 4 ingredients to remaining nectar mixture. Cook over medium heat until thoroughly heated. Stir in shrimp; serve over rice. Garnish, if desired. **Yield:** 6 servings.

Prep: 20 min., Cook: 50 min., Chill: 1 hr., Grill: 8 min.

* 1 pineapple, chopped, may be substituted for papaya.

NOTE: Select unblemished papayas or mangoes that yield slightly to pressure. If underripe, place in a paper bag at room temperature to speed up the process.