

Mango Sambal Marinated Shrimp

This is an incredibly easy and fast showstopper. The mango and pineapple adds a ton of freshness and really goes perfectly with the shrimp.

Ingredients:

- 1/2 cup ESPN Preseasoning
- About 4-6 large shrimp (U10 preferred) per person
- 2 Mangos - 1 Cut into small chunks for the marinade, and 1 into large pieces for the skewers
- Pineapple - Cut into large pieces for the skewers
- Juice of 1 Lime
- 1 Tbsp veg oil
- 1 Tbsp Dark brown sugar or Palm sugar if available



Method:

1. Make the Mango Sambal - In a bowl, mix the Preseasoning, small chunks of mango, lime juice, veg oil, and sugar. Taste and adjust as desired. Separate half for marinating, and half for brushing on the skewers while grilling.
2. Marinate the shrimp in half the Mango Sambal for 30 minutes.
3. Build skewers of shrimp, mango, and pineapple. Alternate between each ingredient, aiming for 2 pieces of each for each skewer.
4. Brush with extra marinade and grill over high heat for 2 to 3 minutes.
5. Flip the skewers, brush again with extra marinade and continue to grill for an additional 2 minutes.
6. Serve hot.