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## **Pineapple Shrimp Kabobs**

We had a party today and I made some shrimp and pineapple kabobs for the grill. They were absolutely amazing. The bacon kept them moist and the marinade formed a glaze on them that everyone loved.

Here is what you are going to need for this recipe:

- 4 pounds peeled, deveined shrimp
- 24 bamboo skewers
- 1 pineapple, peeled and cut into squares
- 1 green bell pepper cut into squares
- 24 slices bacon
- 18 oz. orange marmalade
- 4 scallions, white and green parts chopped
- 6 garlic cloves, minced
- ½ bunch cilantro, chopped
- 2 jalapeno peppers, seeded and minced
- ¼ cup soy sauce
- 3 teaspoons sesame oil

Place the marmalade in a pan. Add the scallions, garlic, cilantro, jalapeno, soy sauce and sesame oil. Cook stirring constantly until marmalade liquefies. Remove from heat and cool down completely.

Rinse and pat dry the shrimp. Place in a container and cover with the marinade. Mix well making sure to coat all the shrimp. Cover and refrigerate for 2 hours.

1 ½ hours after the shrimp has been marinating, place the skewers in some water and soak for 30 minutes.

Remove the shrimp from the marinade and start skewering the kabobs. Thread some bacon on the skewer, followed by shrimp, followed by pineapple – or bell pepper, or both – thread the bacon and repeat the process.

Grill shrimp on low heat, flipping once when pink, for about 10 minutes. Enjoy!

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