

Shrimp Skewers with Curried Coconut Basil Sauce

Serves 4

- ❑ 1 lb large shrimp (21-25 ct.),
peeled, deveined, tail on
- ❑ 12-14 6-inch bamboo skewers
- ❑ olive oil, salt, pepper

Thread 5 shrimp alternating onto 2 skewers and push tightly together (see picture; double skewers prevent food from rolling around when turned). Proceed until done. Brush lightly with olive oil and season with salt and pepper. Place skewers on a plate and set aside.



SAUCE

- ❑ 1 1/2 cups canned light coconut milk (regular makes it just a tad too heavy)
- ❑ 1/4 to 1 teaspoon green curry paste
(substitute: 1/2 tsp. ground curry powder and 1/8 to 1/4 tsp. cayenne pepper)
- ❑ 1/2 cup nonfat chicken or vegetable broth
- ❑ 3 tablespoons Thai fish sauce (substitute: soy sauce)
- ❑ 4 cloves garlic, whacked and peeled
- ❑ 1 tablespoon fresh, peeled gingerroot, finely grated (use microplane or similar)
- ❑ 2 tablespoons light brown sugar
- ❑ 1/4 cup fresh basil leaves, packed (more if you like)
- ❑ 2 tablespoons cornstarch

Except for the garlic cloves, puree all sauce ingredients in a blender until smooth and pour the mixture into a small, wide saucepan. Add whacked garlic cloves and whisk constantly over medium-high heat until mixture is at a slow boil and thickens, about 4 to 5 minutes. Place saucepan into the warming area and cover to keep warm until the shrimp are ready.

Warm-up the teppanyaki plancha on #5. When reached (orange light off) set dial to #9.

When reached (orange light off) place shrimp skewers into the cooking center. Grill about 3-4 minutes, loosen carefully with a spatula and turn. Cook another 3-4 minutes until nicely pink and/or center is opaque. Should shrimp separate from each other on the skewers, push them back together with tongs.

Turn the Teppanyaki grill off. Serve shrimp with Curried Coconut Basil Sauce. Prepare white rice ahead or serve bread and salad as a side dish for a full meal.

TIP:

If you are not a fan of shrimp, substitute boneless skinless chicken thighs, pork tenderloin, scallops or any firm-fleshed fish.

The dipping sauce is so tasty, we served it on stir-fry and rice the next day.