

JHINGA KEBAB (PEPPER SHRIMP ON A STICK)

Prepared by: Vito Gomez, January 2018

Source: Entice with Spice

12 jumbo shrimp with their tails
2 tablespoons vegetable oil
Juice of ½ lime
6 mini bamboo skewers (about 4 to 6 inches)

MARINADE

2 tablespoons minced garlic
Juice of 1 lime
1 tablespoon vegetable oil
¼ teaspoon roasted and ground cumin seeds
½ teaspoon ground coriander
½ teaspoon ground red pepper (cayenne)
¼ teaspoon salt
¾ teaspoon ground black pepper
2 tablespoons plain yogurt

Remove the shrimp heads, if still on, and peel and de-vein the shrimp, leaving their tails on. Rinse the shrimp in cold water.

Place the ingredients for the marinade in a medium bowl. Mix well. Add the shrimp and mix well, making sure both sides of the shrimp are coated with the marinade. Cover and refrigerate for 15 minutes, or up to 30 minutes.

Pour the 2 tablespoons of oil into a large cast-iron skillet and place over high heat. When the oil is heated, add the shrimp. Cook until the shrimp are pink and opaque and they curl up, turning frequently, about 5 minutes. Remove from the heat. Sprinkle the juice of the remaining lime evenly on the shrimp. You may evenly thread the shrimp on the skewers before serving. Enjoy now!

Vito's Notes: I would make these again and not change a thing!

