

Firecracker Prawns with Grilled Pineapple, Pinenut Wild rice Paired with Corbett Canyon Pinot Grigio (Serves 4 adults)

Prep time: 40 minutes

Marinate: 30 minutes

Grill: 6-12 minutes depending on shrimp size

Firecracker Prawns

16 jumbo or 32 large fresh or frozen de-veined Shrimp (approximately 1 pound)
1 medium fresh pineapple, crown removed and peeled
3 Tbsp. butter, melted
1/4 cup bottled barbecue sauce
1 to 2 Tbsp. chopped canned chipotle peppers in adobo sauce
2 cloves garlic, minced
1/2 cup chopped, seeded cucumber
1/2 cup chopped, peeled jicama (if not in season, substitute water chestnuts)
1 Tbsp. lime or lemon juice
1/4 tsp. salt
1/4 cup snipped fresh cilantro
8-10 Wooden skewers or use metal skewers
1 glass Corbett Canyon Pinot Grigio for the cook while preparing this feast!

Step 1: Soak 8-10 wooden skewers in water for 30 minutes; drain. Thaw shrimp, if frozen.

Step 2: Cut pineapple lengthwise into 1/2 inch-thick slices. Chop one of the slices to measure 1/2 cup; set aside for relish. Halve each pineapple slice crosswise (you should have 8 planks of pineapple). Using one tablespoon of melted butter, brush both sides of each pineapple plank; set aside.

Step 3: In medium mixing bowl, combine barbecue sauce, chipotle peppers, remaining 2 tablespoons melted butter, and the garlic. Cover and let stand at room temperature for 30 minutes, stirring occasionally. Remove shrimp, discarding marinade. Thread two jumbo or six large shrimp onto each skewer; set aside.

Step 4: Prepare grill. Start shrimp on the rack of an uncovered grill directly over medium heat. Add pineapple planks. Grill both until shrimp are opaque and the pineapple is heated through, turning once halfway through grilling. Allow 10 to 12 minutes for jumbo shrimp and 6-10 minutes for large shrimp. Allow 6-8 minutes for pineapple.

Step 5: To serve, stir snipped cilantro into the relish mixture. Place pineapple planks onto serving platter. Spoon some of the relish over the pineapple planks; top each with a shrimp skewer. Serve with pine-nut wild rice (below) and chilled Corbett Canyon Pinot Grigio.

Pine-nut Wild Rice with Fresh Asparagus

Step 1: Prepare 2 cups Wild Rice per package directions.

Step 2: Steam 10-12 spears fresh Asparagus tips. Slice on the diagonal, set aside. Sauté 1 Tbsp olive oil and 2 Tbsp pine nuts over high heat. Watch not to burn pine nuts.

Step 4: Add cooked wild rice and asparagus tips. Pepper and salt to taste. Serve immediately.

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