

Caribbean Shrimp Skewers

1/3 c. honey

1 tsp. grated fresh ginger

2/3 c. unsweetened coconut

2/3 c. peanuts, chopped fine

1 lb. shrimp, peeled and deveined

¼ lb. prosciutto slices, cut into ½" strips

Wooden skewers

Soak skewers in water 30 minutes. Preheat oven to 375 degrees. Line a baking sheet with foil. Combine honey and ginger. In a shallow dish, combine coconut and peanuts. Pat shrimp dry. Drain skewers; thread shrimp onto them lengthwise, beginning at the tail and leaving skewer point just inside the shrimp end. Brush shrimp with honey mixture, then roll in coconut mixture. Wrap a strip of prosciutto around each shrimp to cover. Arrange on prepared baking sheet. Bake 6-10 minutes until shrimp are cooked through and exterior is browned. (Alternatively, grill over indirect heat, covered.)

Accompany with Cooper-Garrod Rosé

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