



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Asian Grilled Shrimp with Pear Relish

6 Servings

Ingredients

1/4 cup Pacific Northwest Canned Pear juice
1/4 cup soy sauce
2 tablespoons rice wine vinegar
4-1/2 teaspoons plus 1/4 cup toasted sesame oil, divided
1 tablespoon chili-garlic sauce
1 tablespoon minced pickled ginger
36 extra jumbo (16/20) shrimp, peeled and deveined
12 bamboo skewers soaked in water
6 leaves baby Bibb lettuce
1-1/2 cups Pear Relish (recipe follows)
6 fresh cilantro sprigs

PEAR RELISH

1-1/4 cups diced Pacific Northwest Canned Pears, juice reserved for marinade
3 tablespoons finely chopped cilantro
2 tablespoons red onion, finely diced
2 tablespoons rice wine vinegar
4-1/2 teaspoons fish sauce
1-1/2 teaspoon chili-garlic sauce

Method

In container with fitted lid, whisk the pear juice, soy sauce, vinegar, 4-1/2 teaspoons sesame oil, chili sauce and ginger together. Add the shrimp, toss gently to coat, cover and refrigerate 1 to 2 hours, stirring occasionally.

Before cooking, remove shrimp from marinade and drain. Thread 3 shrimp, evenly spaced, onto each skewer, for a total of 2 skewers per serving. Grill the skewers over medium-high heat.

To serve, place a lettuce leaf on each of 6 plates. Mound 1/4 cup Pear Relish in the center of each leaf and top with 2 shrimp skewers. Drizzle each plate with 2 teaspoons each of the remaining sesame oil and garnish with a fresh cilantro sprig.

Serving Suggestions: Serve with green sticky rice (cooked medium grain rice mixed with minced chives, parsley, cilantro, basil and scallion) and additional pear slices or halves, if desired. Or serve individually as appetizers, with pureed Pear Relish as a dipping sauce.

PEAR RELISH

In medium bowl, combine the pears, cilantro, onion, vinegar, fish sauce and chili garlic sauce. Toss the ingredients to thoroughly combine, cover and refrigerate at least 2 hours before serving. If desired, the relish may be processed slightly to make a smooth texture, like a dipping sauce.

Makes 1-1/2 cups

Servings

Makes 6 servings

Nutrition

<i>Calories</i>	288
<i>Calories from Fat</i>	125
<i>Fat</i>	14g
<i>Saturated Fat</i>	2g
<i>Cholesterol</i>	252mg
<i>Sodium</i>	1492mg
<i>Carbohydrate</i>	12g
<i>Dietary Fiber</i>	1g
<i>Sugar</i>	10g
<i>Protein</i>	29g
<i>Vitamin A</i>	13% DV
<i>Vitamin C</i>	16% DV
<i>Calcium</i>	6% DV
<i>Potassium</i>	9% DV
<i>Iron</i>	25% DV