

Asian Grilled Shrimp with Pear Relish

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

1 cup Pacific Northwest Canned Pear juice
1 cup soy sauce
1/2 cup rice wine vinegar
1-1/3 cup dark sesame oil, divided
2 to 4 tablespoons chili-garlic sauce
1/4 cup minced pickled ginger
144 extra jumbo (16/20) shrimp, peeled and deveined
48 bamboo skewers soaked in water
24 leaves baby Bibb lettuce
6 cups Pear Relish (recipe follows)
24 fresh cilantro sprigs

PEAR RELISH

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

Servings

Makes 24 servings

Nutrition

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

Method

In container with fitted lid, whisk the pear juice, soy sauce, vinegar, 1/3 cup 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 24 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 these may be served as appetizers individually on a skewer with a finely processed 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 8 cups.