



Chili Crisp Shrimp with Coconut Curry Sauce

Easy to make oven grilled shrimp that pop with spicy flavor

24 uncooked, peeled, deveined medium shrimp with tails

Salt; ground black pepper to taste

2 to 3 teaspoons chili crisp or as desired

2 Tablespoons avocado oil or vegetable oil

Cooking spray as needed

- Place shrimp in large shallow dish, season lightly with salt and ground black pepper. Rub chili crisp over the shrimp. Set aside to rest for about 15 minutes.
- Preheat oven to 400 degrees F. oven. Rub oil over 12-inch oven safe grill pan. Place grill pan in oven for 5 minutes.
- Lightly spray shrimp with cooking spray. Place shrimp on hot grill pan; return to oven; bake for 4 minutes; turn shrimp over; continue baking for 3 to 4 minutes or shrimp are pink and firm. Yield: 24 shrimp
- If desired, place shrimp on wooden skewers for serving. Serve warm shrimp with Coconut Curry Sauce.

Golden Coconut Curry Sauce:

1 cup coconut milk
2 teaspoons curry powder
2 teaspoons cornstarch
1 teaspoon honey
1/4 teaspoon salt

Directions:

In a small bowl, mix all ingredients.

Place in small saucepan. Cook over medium heat until boiling and sauce begins to thicken to desired consistency. Serve in small bowl with oven grilled shrimp.

About the Recipe: Shrimp are always invited to the party! They are one of the most popular appetizers with most guests, easy to prepare, and so pretty and impressive. Adding chili crisp makes the shrimp pop with flavor and then mellow out with the golden sauce. Your guests will appreciate these crowd-pleasing nibbles.

Cocktail Pairing: *Cucumber Collins p. 242, Every Cocktail Has a Twist*