

GRILLED COCONUT SHRIMP

INGREDIENTS:

1 Lb Jumbo Raw Shrimp
1 can Coco Lopez (cream of coconut)
3 or 4 tablespoons chopped garlic
1/2 teaspoon white pepper
1/2 teaspoon salt
2 tablespoons coriander

DIRECTIONS:

1. Combine all ingredients, except shrimp
2. Peel and devein jumbo shrimp
3. Stir together peeled and deveined shrimp with other ingredients.
Marinate for 4 hours to overnight.
4. Preheat grill to medium heat.
5. Grill shrimp for approximately 3 to 3 $\frac{1}{2}$ minutes per side or until "C" shaped. Serve when done

SERVINGS: 3-4 people (6-8 shrimp per person)