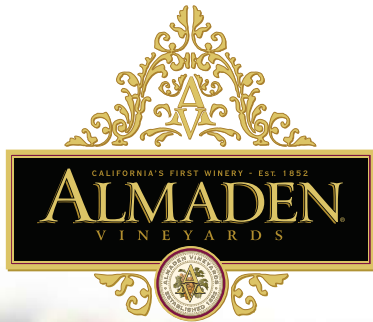


# FIRE ROASTED PRAWNS WITH GRILLED PINEAPPLE PAIRED WITH ALMADEN CHARDONNAY



- 1 lb jumbo shrimp  
(if using frozen, thaw before beginning)
- 1 medium fresh pineapple
- 3 Tablespoons butter, melted
- 1/4 cup bottled barbeque sauce
- 2 cloves garlic, minced
- 1/2 cup cucumber, chopped and seeded
- 1/2 cup jicama, chopped and peeled
- 1 Tablespoons lime or lemon juice
- 1/4 teaspoon salt
- 1/4 cup fresh cilantro
- 8-10 Skewers, wooden or metal



If using wooden skewers, soak in water for 30 minutes.

Cut pineapple lengthwise into 1/2 inch-thick slices. Chop one of the slices to measure 1/2 cup; set aside for relish. Halve each pineapple slice crosswise (you should have 8 planks of pineapple). Using one tablespoon of melted butter, brush both sides of each pineapple plank; set aside.

In a medium mixing bowl, combine barbeque sauce, chipotle peppers, remaining 2 tablespoons melted butter and garlic. Cover and let stand at room temperature for 30 minutes, stirring occasionally. Remove shrimp, discarding marinade. Thread two to three shrimp onto each skewer; set aside.

Prepare grill. Start shrimp on the rack of an uncovered grill directly over medium heat. Add pineapple planks. Grill both until shrimp are opaque and the pineapple is heated through, turning once halfway through grilling.

To serve, stir snipped cilantro into the relish mixture. Place pineapple planks onto serving platter. Spoon some of the relish over the pineapple planks; top each with a shrimp skewer. Serve with your favorite wild rice and steamed vegetables and chilled Almaden Chardonnay.

Serves 4