Firecracker Shrimp Kebabs with Zucchini + Pineapple-*recipe for the marinade came from my friend, Chonie*

- ⅓ cup olive oil
- 8 cloves garlic, crushed
- 1 ⅓ tablespoons ginger, minced
- 2 teaspoons crushed red pepper
- 2 pounds jumbo bay shrimp, uncooked (I like to buy the peeled and deveined ones for convenience)
- 2 zucchini, cut into thick slices
- 1 fresh pineapple, cut into large chunks
- Skewers – if using wooden skewers, allow them to soak in water for at least 30 minutes

Mix olive oil, garlic, ginger, and crushed red pepper in a small bowl, then pour over the shrimp. Stir to coat.

Starting with a zucchini slice, thread the zucchini, shrimp, and pineapple onto a skewer alternating until you have two of each on each skewer. After all the skewers are threaded, pour the remaining marinade over.

Heat a grill to high heat and lay the skewers on the grate. Cook on one side 2-3 minutes, then turn to finish cooking on the other side. It should only take about 5-7 minutes total. Make sure the shrimp has turned pink and the pineapple and zucchini are warm.