

SWEET-HOT COCONUT SHRIMP

- 1 lb. shelled, deveined shrimp (21-31 per lb.), rinsed and well-drained
- ½ c. coconut milk
- Sweet-hot chili sauce (recipe follows)
- 2 cups thinly sliced English cucumber

In a bowl, mix shrimp coconut milk, and 2 tbsp. sweet-hot chili sauce. Cover and chill at least 1 hour and up to 1 day.

Thread shrimp onto 8-10 soaked wooden skewers. Place on a rack in a 10 x 15-inch broiler pan.

Broil shrimp 3-4 inches from heat, turning once, until shrimp are opaque but still moist-looking in center of the thickest part (cut to test), 5-6 minutes. *(I think they would be even better grilled!)*

Arrange the cucumber slices on a platter. Set shrimp on top. Drizzle about 3 more tablespoons over shrimp. Serve shrimp hot or cool with remaining chili sauce to add to taste.

Sweet-Hot Chili Sauce: In a 1-2-quart pan, mix 1 cup rice vinegar, 2/3 cup sugar, 1 T. minced garlic, 1 ¼ t. red chili flakes, and 2 T. Asian fish (nuoc mam or nam pla) or ½ t. salt. Boil over high heat, stirring occasionally, until mixture is reduced to about ¾ cup, 12-15 minutes. Let cool. Makes about ¾ cup.