

featured recipe



Grilled Spicy Shrimp with Curry & Lime

1 lb med to lg shrimp,
peeled & deveined

4 T Dulcet Madras Curry Rub
(available at H&M)

1 T canola oil

1 lime, cut in half

1 T fresh chopped cilantro

**Time to entertain...
Here's a great appetizer!**

Directions:

1. Mix together the Dulcet Madras Curry Cooking Spice and canola oil together in a medium sized bowl.
2. Place the prepared shrimp in the bowl and toss with spice/oil mixture until evenly coated.
3. Lightly oil the skewers and skewer the shrimp.
4. Place the skewers and the lime halves on the grill.
5. Cook the shrimp for 2 minutes per side or until just cooked through.
6. Remove the shrimp from the skewers onto a platter, give a generous squeeze of the grilled lime over the shrimp and place the limes on the platter.
7. Garnish with cilantro,