

Chimichurri Prawns with Sriracha Cocktail Sauce

Servings: 5

INGREDIENTS

Chimichurri Sauce

- 8 ea garlic cloves
- 1/2 c chopped onions
- 1/2 c chopped red bell peppers
- 1 handful Cross Valley Farms® cilantro leaves
- 1/2 c chopped fresh oregano leaves
- 1/4 c Monarch® white vinegar, plus more to taste
- 1 lime, juiced, plus more to taste
- 1 pinch red pepper flakes
- 2/3 c Roseli® olive oil
- kosher salt and freshly ground black pepper

Prawns

- 20 ea U-10 Harbor Banks® shrimp skewers

Sriracha Cocktail Sauce

- 1 1/2 t Worcestershire sauce
- 3 t sriracha rooster sauce
- 4 t Monarch prepared horseradish
- 1/4 c lemon juice
- 1 T kosher salt
- 1 1/2 c Monarch ketchup

PREPARATION

In a food processor (or mortar and pestle), pulse the garlic, onion, red pepper, cilantro, oregano, white vinegar, lime juice and red pepper flakes. Pour mixture into medium bowl. Whisk in olive oil and adjust seasoning with additional salt, pepper, vinegar and lime juice, to taste. Check the flavor by dipping a piece of bread into the sauce and tasting. Reserve half of the sauce for the marinade.

Clean and devein shrimp. Hold a shrimp in the palm of your hand, keeping the shrimp straight and slide in the skewer from head to tail. Use one shrimp per skewer. Line four of the skewered shrimp next to each other in a row. Draw an additional skewer perpendicular through the row, connecting the four skewered shrimp together. Continue this step until all shrimp are skewered into groups of four. Brush shrimp with chimichurri and marinate for 2 hours.

Put the skewered shrimp on a grill and brush with more chimichurri. Flip skewers and repeat. Cook until shrimp are opaque, about 5 minutes per side. Remove the skewers when shrimp are fully cooked.

In a bowl, mix all ingredients for the sriracha sauce. Pour some of the sauce into shot glasses. Top with a shrimp and garnish with a chive.

