

Black Pepper Shrimp

[Billy Strykowski of Cooking Light Magazine](#)

From the Yale Appliance + Lighting Chef Series

Yield: 4 servings (serving size: 3 shrimp and about 1/4 cup chutney)

Ingredients for SHRIMP:

- 1 1/2 teaspoons ground coriander
- 2 teaspoons canola oil
- 1/4 teaspoon freshly ground black pepper
- 12 jumbo shrimp, peeled and deveined (about 1 1/2 pounds)
- 1/4 teaspoon salt
- Cooking spray
- 2 tablespoons fresh lime juice

Ingredients for CHUTNEY:

- 1 cup chopped onion
- 1/3 cup chopped fresh cilantro
- 3 tablespoons flaked sweetened coconut
- 2 tablespoons fresh lime juice
- 1 tablespoon mango chutney
- 1 teaspoon sugar
- 1 teaspoon ground cumin
- 1 teaspoon minced fresh green chile
- 1/4 teaspoon salt
- 2 garlic cloves
- Fresh cilantro sprigs (optional)

To prepare shrimp, combine first 3 ingredients in a large zip-top plastic bag. Add shrimp to bag; seal. Marinate in refrigerator for 2 hours, turning bag occasionally.

Prepare grill to medium-high heat.

Remove shrimp from bag. Sprinkle shrimp with 1/4 teaspoon salt. Place shrimp on grill rack coated with cooking spray; grill 3 minutes on each side or until shrimp are done. Drizzle 2 tablespoons juice over shrimp; keep warm.

To prepare chutney, combine onion and remaining ingredients except the cilantro sprigs in a food processor; process until smooth. Serve with shrimp. Garnish with cilantro sprigs, if desired.