



Coconut Lime Shrimp with Peanut Sauce *(adapted from Bon Appetit)*

Shrimp:

- 2 cups fresh basil leaves, packed
- 1 cup unsweetened coconut milk
- 3 tablespoons finely chopped garlic
- 3 tablespoons fresh lime juice
- 2 tablespoons fresh ginger, minced
- 4 teaspoons soy sauce
- 4 teaspoons fish sauce (nam pla)
- 1 tablespoon honey
- 3 pounds large 16-20 shrimp

Skewers soaked in water

In a food processor or blender combine basil, coconut milk, garlic, lime juice, ginger, soy sauce, fish sauce and honey. Process until almost smooth. Clean and devein shrimp, leaving tails intact. Wash and dry well. Place in a container and cover with marinade, moving shrimp around to make sure all surfaces are coated with marinade. Cover and refrigerate a minimum 2 hours. When ready to grill, remove from marinade (discard marinade) and thread 6 or 7 shrimp on soaked skewers and grill over medium heat until just cooked (about 5 minutes). Serve with fresh limes and peanut sauce. Serves 4 to 6.

Peanut Sauce:

- 2/3 cup creamy peanut butter
- 1/2 cup low sodium chicken broth
- 1/4 cup unsweetened coconut milk
- Juice of half a lime
- 2 teaspoons soy sauce
- 2 teaspoons fish sauce
- 2 teaspoons hot pepper sauce

Combine ingredients in a blender or food processor and process until smooth. Store well covered in refrigerator. Bring to room temperature or heat in microwave for 20 seconds before serving.