

Guy Fieri

CILANTRO WRAPPED PRAWNS WITH SPICY PICKLED PINEAPPLE

Courtesy Guy Fieri

Spicy pickled pineapple

2 Tbsp Jalapeno, red, diced
2 Tbsp White onion, diced
6 Tbsp Rice wine vinegar
1 C Pineapple, chopped, without juice
2 Tbsp Honey
1 tsp Olive oil
1 Tbsp Lemon juice
Salt and pepper to taste

In a medium sauté pan, heat oil, add pepper and onions, lightly sauté, Combine all ingredients, heat for 3 minutes on medium heat and let cool for at least 1 hour.

24 Wonton skins
3 Tbsp Cilantro, minced
1/4 C Red bell pepper, julienned
1 Egg
1/2 C Milk
12 Shrimp, raw, cut lengthwise in half to create 24 peices
Salt and pepper to taste
Canola oil (for frying)

Season shrimp with salt and pepper. Mix milk and egg, dredge wonton skin in milk, then add 1/2 piece shrimp to corner of wonton skin, add a pinch of cilantro, and one piece of red bell pepper, roll up, and place seam side down in medium pan over medium to high heat filled midway with canola oil. Fry until light brown.

Yield: 24 appetizer pieces
Prep time: 20 minutes
Cook time: 20 minutes (in batches)
Inactive prep time: 1 hour
Ease of Preparation: Moderate



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