

Recipe and Procedure for Five Spice Shrimp Skewers with Papaya Chile Salsa
Yield 8 -10 skewers of 4 shrimp each

Ingredient	Qty.
Shrimp, peeled, deveined, tail off 16-20	2 pounds
Chinese 5 spice powder	1 †
Lemon pepper	1 †
Kosher salt	to taste
Vegetable or Canola oil	as needed
Papaya, small dice (Hawaiian)	1 cup
Pineapple, small dice	1 cup
Red bell pepper, small dice	1 cup
Red onion, small dice	1 cup
Green onion, minced	$\frac{1}{2}$ cup
Cilantro, minced	1 T
Fresh mint, minced	1 T
Thai sweet chili sauce	1 cup
Sambal Oelek	to taste
Kosher salt and pepper	To taste
Skewers, soaked 30 minutes	8-10 ea

1. Rub shrimp lightly with vegetable or canola oil. In small bowl, combine five spice powder, lemon pepper and kosher salt. Toss shrimp in spice mixture and let sit 15 minutes at room temperature. (Shrimp can be refrigerated overnight). Put four shrimp on each skewer.
2. In a small mixing bowl, combine papaya through sweet chili sauce. Toss to combine completely, adjust seasonings as necessary and add salt and pepper if desired. Cover and refrigerate.
3. Heat grill or grill pan over moderately high heat. Grill shrimp until seared on one side, then carefully turn skewers and sear on other side, about 4 minutes. Remove from heat.
4. Offer immediately with spicy papaya salsa. Garnish with additional mint, if desired.