

# Wining and Dining *the Casa di Vino Way*

## Grilled Shrimp With Achiote

Yield: 8 servings

Amount	Measure	Ingredient -- Preparation Method
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Achiote Marinade:		
1/4	cup	achiote paste -- * see note
2	cups	orange juice
1	teaspoon	garlic -- chopped
1	tablespoon	olive oil
1	tablespoon	brown sugar
	pinch	ground cumin
	pinch	ground coriander
	pinch	oregano
		salt and pepper -- to taste
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2 1/2	pounds	large raw shrimp -- in the shell

\*note: available from Mexican specialty products stores or in some grocery Mexican food sections.

Mix the marinade ingredients together. Add the shrimp and marinate 3 hours to overnight in the refrigerator.

Remove the shrimp from the marinade and skewer through the shells. Grill until the meat is opaque and serve over rice.

VARIATIONS: There are both advantages and disadvantages to grilling shrimp in the shell. The shells help hold in the moisture, but keep some of the grilled flavor away from the meat. If your shrimp need deveining, you can slit open the outer curve of each shell to get at the veins and leave the shells otherwise intact. On the other hand, if you prefer not to have to deal with the shells at the table, remove all but the last section and the tail shell before marinating. Be care not to grill peeled shrimp over too hot a fire, or they will overcook quickly and dry out.

The anchiote marinade in this recipe gives a subtle yin-yang tangy and sweet flavor to the shrimp. The orange juice provides sweetness and some acidity, while the achiote gives an earthy, tart flavor to balance. This marinade is also very good on pork or chicken.

Courtesy of Cafe Terra Cotta Cookbook, pg. 104

## Suggested Wine Pairing: 2007 S.A. Prum "Essence" Riesling

Casa di Vino is located in Johnston, Iowa (86<sup>th</sup> Street, adjacent to the Dahl's Grocery Store)