



## Shrimp & Mango Salsa

Recipe from biggreenegg.com.

Photo from Big Green Egg.



### Ingredients:

2 lbs. (16-20) raw shrimp, peeled and deveined

Fresh Limes

### Directions:

Set the EGG for direct cooking at 350°F/177°C. Peel and devein shrimp; place in a large plastic bag. Prepare marinade. Pour marinade into plastic bag with shrimp, seal and refrigerate for at least 2 hours. After 2 hours, drain shrimp into a sieve over a bowl and discard the marinade. Skewer shrimp. Lightly season shrimp with fish seasoning, and spray with a non-stick cooking spray. Grill shrimp — this won't take long and once they start looking opaque they are done. Baste with BBQ Sauce just before taking off the EGG. Arrange Mango Salsa in the center of a large platter and place BBQ shrimp on top. Take a few lime slices and spritz lime juice over the shrimp. Garnish the edge of your platter with lime wedges.

### Dave's BBQ Shrimp Marinade:

1 cup BBQ Sauce

1/4 cup light olive oil

1 cup pineapple juice

1/4 cup pineapple juice concentrate

1/2 cup lime juice

1 Tbsp. Sriracha hot chili sauce

In a bowl, mix BBQ sauce, olive oil, pineapple juice, pineapple concentrate, lime juice, and chili sauce together.

### Dave's All Purpose Fish Seasoning:

2 Tbsp. kosher salt

1 Tbsp. granulated garlic

1 Tbsp. lemon pepper

1 Tbsp. Aleppo chili pepper

2 tsp. chili powder

2 tsp. granulated onion powder

1 tsp. crushed dry basil

1 tsp. crushed dry oregano

1 tsp. fresh ground fennel seed

1/2 tsp. fresh ground black pepper

In a small bowl, mix ingredients together to create an amazing chicken or fish seasoning.

### Mango Salsa:

1 cup of mandarin oranges

2 tsp. Ball Fruit-Fresh Produce Protector

1 cup fresh pineapple

2 shot glasses of Grand Marnier

1 cup of mango, chopped

1 cup red bell pepper, chopped

1 cup red onion, chopped

2 jalapeños, diced

3 cloves garlic, minced

1 tsp. kosher salt

1 cup of avocado, chopped

Drain mandarin oranges, rough chop and reserve ½ cup of packing syrup. Add Ball Fruit-Fresh Produce Protector to mandarin orange syrup and mix well. After coring pineapple, reserve the juice. Add ½ cup of pineapple juice to mandarin orange juice. Add Grand Marnier to this mix and set aside. In a large bowl, add mangos, mandarin oranges, pineapple, red bell peppers, red onion, jalapeños, garlic, and kosher salt and gently toss to mix. Set mango mixture aside. Chop avocados, add to mandarin orange mix and set aside. Add the avocado mixture to the mango mixture and gently fold - be careful not to smash the avocados.

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