

Tex Mex Rubbed Shrimp Skewers with Peach Salsa

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1 lb shrimp, peeled and deveined
1 T olive oil
8 skewers

Tex Mex Dry Rub

1 T paprika
1 T ancho chili powder
1 t garlic powder
1 t ground cumin

1 t ground coriander
1 t ground red pepper
½ t ground black pepper
1 T kosher salt

Combine dry ingredients and store in resealable plastic container.

Peach Salsa

3 peaches, peeled, pitted, and diced (about 2 cups)
2 scallions, chopped
1 T finely diced jalapeño pepper

¼ t kosher salt
Juice of ½ a lime (1-2 teaspoons)

Toss ingredients together and refrigerate until ready to use.

To Assemble

Preheat grill pan over medium high heat. Toss shrimp, olive oil, and 1 ½ T Tex Mex dry rub in a medium bowl. Skewer the shrimp (*I use 2 skewers so they don't twist when I turn them on the grill*), using ¼ of the shrimp per person. Grill 2 -3 minutes per side, until shrimp are opaque. Serve with peach salsa as accompaniment.

Serves 4.

