

Tea-Smoked Shrimp Skewers with Mango Salsa

These flavorful shrimp skewers are smoked with Adagio's Lapsang Souchong tea and served with a refreshing mango salsa for a delightful combination of smoky and sweet flavors.

PREP TIME: 20 minutes

TOTAL TIME: 30 minutes

COOK TIME: 10 minutes

SHRIMP SKEWERS:

1 lb large shrimp, peeled and deveined
1 T olive oil
1/2 t salt

1/4 t black pepper
1/4 C Lapsang Souchong tea
(Adagio.com), brewed and cooled

MANGO SALSA:

1 ripe mango, diced
1/4 C red onion, finely chopped
1/4 C red bell pepper, finely chopped
1 T fresh cilantro, chopped

1 T lime juice
1/2 t salt
1/4 t black pepper

PREPARE SHRIMP: In a large bowl, combine the shrimp, olive oil, salt, black pepper, and brewed Lapsang Souchong tea. Let marinate for 15 minutes.

PREPARE MANGO SALSA: In a medium bowl, combine the diced mango, red onion, red bell pepper, cilantro, lime juice, salt, and black pepper. Mix well. Set it aside.

COOK SHRIMP: Thread the shrimp onto skewers. Preheat a grill or grill pan over medium-high heat. Grill the shrimp skewers for 2-3 minutes per side, or until the shrimp are opaque and cooked through.