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**GUY**  **GOURMET**  
From the Editors of Men'sHealth

*Skewer Shrimp For National Food-On-A-Stick Day*

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These spicy shrimp pack heat, but it's tempered by a cool and crunchy relish that's perfect for the season. Hoist your skewers, gentlemen. It's a dish—and a day—worth celebrating.

## **SKEWER SHRIMP FOR NATIONAL FOOD-ON-A-STICK DAY**

Posted by [Julie Stewart](#) on Wednesday, March 28, 2012

Today, as I'm sure you're all well aware, is National Food on a Stick Day. We're not sure what marketing department thought of this one, but there's something to it. Corn dogs, kebabs, Popsicles—just about everything tastes better on a stick. To celebrate, we're skipping the fried butter on a stick, and opting for a healthier, tastier meal.

## **Spicy Shrimp Satays with Roasted Corn and Feta Relish**

*recipe courtesy Chris Santos, judge on Food Network's "Chopped" and chef / partner of Beauty & Essex and The Stanton Social*

What you'll need:

### *For the relish*

3 ears of corn, grilled or lightly roasted (or 16 oz. of frozen corn, thawed)

2 ripe tomatoes, diced small

5 tomatillos, diced small

1 small red onion, minced

2 Tbsp chopped cilantro

1 cup crumbled feta cheese

Juice of 1 lime

1 tsp chile powder

1 tsp ground cumin

a dash of olive oil

### *For the shrimp*

12 shrimp, peeled and deveined (sized 8-12 per pound)

1 cup olive oil

1 Tbsp tomato paste

1 can of chipotle peppers in adobo, plus 1 Tbsp of the sauce

2 garlic cloves, minced

1 Tbsp fresh thyme, chopped

1 tsp chile powder

Wood skewers, soaked in water

How to make it:

1. In a medium bowl, combine all the relish ingredients. This can be made a day ahead of time. In a separate medium bowl, mix the olive oil, tomato paste, chipotles, garlic, thyme and chile powder and marinate the shrimp in the liquid a day in advance.
2. Preheat your grill to direct high heat or preheat your grill pan to high. Skewer the shrimp and grill until the shrimp have curled and turned pink, 2 minutes per side.
3. Season the shrimp with salt, pepper and the juice of one small lime.
4. Transfer the shrimp to a serving plate and top with relish. Or, puree the relish in blender and use as a dipping sauce.