

Serrano Lime Spicy Shrimp Cocktail with Sweet Mango Puree

1 lb.	Tail-on Tiger Shrimp; U-10, raw
2 ea.	Serrano Peppers; stemmed, seeded
1 ea.	Lime
1 Tbsp.	Cilantro
¼ cup	Tomato Juice
2 tsp.	Garlic; minced
2 tsp.	Ginger; minced
½ tsp.	Cumin
1 tsp.	Kosher Salt
1 tsp.	Course Black Pepper
2 ea.	Fresh Mangos
1 Tbsp.	Sugar
2 Tbsp.	Water

- Zest skin of lime, then juice the lime into a blender.
- Add lime zest, Serrano peppers, Cilantro leaves, tomato juice, garlic, ginger, cumin, salt and pepper.
- Pulse blender 5-6 times.
- Marinade shrimp for 2 hours and up to 6 hours.
- Grill shrimp on hot grill for 2 minutes on each side.
- Serve hot or refrigerate to cool for shrimp cocktail.
- Skin the mangos and cut all flesh into chunks.
- In small sauce pan, heat mangos, sugar and water for 8 minutes until mangos are soft.
- Place the cooked mangos, water and sugar into blender.
- Blend until smooth.
- Chill sauce and serve with chilled spicy shrimp.