

Shrimp and Chorizo Skewers

We'll let you in on a secret: You don't have to cook dad a steak on Father's Day. Sure he'll love it, but probably not as much as something that breaks the monotonous cliché of holiday meals. Replace his steak dinner with these surf-and-turf skewers. The lightly charred Spanish-style chorizo pairs well with the zesty marinated shrimp, while the pineapple caramelizes and sweetens from the heat. Pair it with a cocktail or a beer and Dad will break out the vinyl records and reminisce about his rebellious youth. It'll be like you gave yourself a present.

Ingredients

2 tablespoons olive oil, plus extra for drizzling
2 cloves garlic, minced
1/4 cup fresh cilantro leaves, coarsely chopped (about 2 tablespoons)
1 tablespoon fresh lime juice
1 teaspoon lime zest
1 teaspoon Mexican oregano, crumbled
1 teaspoon ancho chile powder
1 pound extra-large (16/20) shrimp, peeled, deveined, tails removed, washed and patted dry
32 to 40 (1-inch) scallion batons (from about 2 bunches)
16 to 20 thin slices Spanish-style chorizo
16 to 20 (1-inch wide by 1/2-inch thick) fresh-cut chunks pineapple
Kosher salt and freshly ground black pepper
Lime wedges, for serving

special equipment

20 six-inch bamboo skewers, soaked in water for at least 1 hour
grill/griddle pan or grill

Directions

Combine the oil, garlic, cilantro, lime juice and zest, oregano and chile powder in a wide, shallow bowl. Add the shrimp to the mixture and toss to combine. Set aside for 15 to 20 minutes (no longer or the acid in the lime juice will start to "cook" the shrimp).

Drizzle a little oil over the scallion pieces in a small bowl, and toss to coat. Fold the chorizo in half or quarters and put onto a skewer, then follow with a scallion baton, shrimp, another scallion baton, then pineapple. Repeat with the remaining skewers, chorizo, scallions, shrimp, and pineapple. Sprinkle the skewers with salt and pepper.

Heat a flat griddle (or outside grill) over medium-high heat. Cook the skewers until the shrimp is cooked through, about 2 minutes per side. Transfer the skewers to a platter. Squeeze with lime juice before serving.

total time: 45 minutes plus soaking and marinating time

active prep: 45 minutes

serves: 4 to 6

difficulty: easy