

Make Summer Holidays Delectable With California Avocados

(NAPSA)—It's summertime, which means it's also California avocado season and outdoor entertaining is in full swing!

Whether celebrating a great American summer holiday or simply enjoying a lovely summer gathering surrounded by friends and family, California avocados are the ideal ingredient to include in your next get-together meal. This locally grown fruit is fresh to market and naturally nutritious and nutrient dense, providing substantial amounts of vitamins, minerals and other nutrients with relatively few calories.

Chef Pink of Bacon & Brine in Santa Barbara County developed a unique and easy-to-make Chili and Honey Glazed Shrimp with California Avocado and Goat Cheese dish that's a perfect addition to a summer entertaining spread.

"When I think of summer, I naturally think of the grill and California avocados, because they're both essentials for the season," said Pink. "The sweet and spicy glaze for the grilled shrimp coupled with creamy, cool California avocados is a divine combination. Put all that on a skewer, add some locally made goat cheese and you have a flavorful party appetizer that is sure to impress."

Chili and Honey Glazed Shrimp with California Avocado and Goat Cheese

Recipe created by Chef Pink of Bacon & Brine for the California Avocado Commission
Serves: 4

Prep Time: 1 hour and 5 minutes

Cook Time: 5 minutes

Total Time: 1 hour and 10 minutes

Ingredients:

- 2 Tbsp. fish sauce**
- 1 tangerine (zest and juice)**
- ¼ tsp. sea salt, divided**
- 1 tsp. chili flakes (preferably Korean gochugaru flakes)**
- ¼ cup and 2 Tbsp. coconut oil, divided**
- 1 lb. (16–20 count) shrimp,**



Try this delicious Chili and Honey Glazed Shrimp with California Avocado and Goat Cheese dish at your next summer party.

- peeled and deveined**
- ¼ cup honey (preferably California avocado blossom)**
- 1 tsp. ground coriander**
- 1 ripe, fresh California avocado, peeled, seeded and thinly sliced**
- 1 lime (zest and juice)**
- ¼ cup fresh goat cheese**
- 2 tsp. cilantro, chopped**

Instructions:

Mix fish sauce, tangerine zest and juice, ⅛ tsp. salt, Korean chili flakes and ¼ cup coconut oil in a medium bowl. Add shrimp and marinate for one hour.

While shrimp marinate, combine honey, remaining coconut oil and coriander to create glaze.

Skewer shrimp on bamboo or metal skewers.

Place skewers over medium-heat grill until pink on one side (about 90 seconds), then flip until pink on the other side.

Brush with glaze and cook one more minute per side; remove from grill.

Toss avocado slices with lime zest and juice, and mix with goat cheese and cilantro.

To serve, dress each shrimp with avocado mixture and finish with sea salt, to taste.

For even more great summer recipes, visit CaliforniaAvocado.com.