

GREAT GRILLING

Keeping It Light

(NAPSA)—One of America's favorite warm weather activities is outdoor grilling. While hamburgers and hot dogs are standard fare, why not experiment with seasonal fresh produce? You can create some refreshing light and healthy meals with food that comes right from your garden or a farmer's market.

Try this light main dish recipe using shrimp and ripe produce that comes from the James Beard Foundation Award-nominated and New York Times best selling cookbook, "Weber's Way to Grill" by Jamie Purviance.

Thai Shrimp with Watermelon Salsa

Serves: 4

Prep time: 25 minutes

Marinating time: 30 minutes

Way to grill: direct high heat (450° to 550°F)

Grilling time: 3 to 5 minutes

Special equipment:

8 bamboo skewers, soaked in water for at least 30 minutes

Salsa:

- 2 tablespoons minced shallot
- 2 teaspoons rice vinegar
- 1 teaspoon granulated sugar
- 1-2 tablespoons minced jalapeño chili pepper
- 2 cups seedless watermelon, cut into ½-inch cubes
- 1 3-inch section English cucumber, halved lengthwise, seeded, and thinly sliced into half-moons
- 1 teaspoon minced fresh mint
- ¼ teaspoon kosher salt

Marinade:

- ½ cup lightly packed fresh cilantro leaves and tender stems



A trip to a farmer's market or your backyard can provide most of the ingredients for this recipe.

- ¼ cup lightly packed fresh mint leaves
- 3 medium garlic cloves
- 2 tablespoons coarsely chopped fresh ginger
- 2 tablespoons rice vinegar
- 2 tablespoons vegetable oil
- 2 teaspoons granulated sugar
- 1 teaspoon Thai red curry paste
- ¼ teaspoon kosher salt
- 1-½ pounds extra-large shrimp (16/20 count), peeled and deveined, tails left on

1. In a large bowl, mix the shallot, vinegar, sugar and jalapeño. Add the watermelon, cucumber, mint and salt, and toss gently to combine. To fully incorporate the flavors, let the salsa sit at room temperature for 30 to 60 minutes.

2. In a food processor combine the marinade ingredients. Process to create a coarse purée, occasionally scraping down the sides of the bowl to incorporate the ingredients evenly.

3. Transfer the marinade to

a medium bowl, add the shrimp, and toss to coat them evenly. Cover the bowl and refrigerate for 30 minutes, turning the shrimp after 15 minutes. Prepare the grill for direct cooking over high heat.

4. Remove the shrimp from the bowl and discard the marinade. Thread the shrimp onto skewers. Brush the cooking grates clean. Grill the skewers over direct high heat, with the lid closed as much as possible, until the shrimp are firm to the touch, lightly charred and just turning opaque in the center, 3 to 5 minutes, turning once. Serve the shrimp warm or at room temperature with the salsa.

Try adding a refreshing summer cocktail to your meal for a real winning combination. This signature sangria served at the Weber Grill Restaurant is a perfect choice to cool down those hot summer nights.

Weber Grill Restaurant's Sangria Mix

Yield: 1 gallon (ready to serve)

Ingredients:

- 1 Granny Smith apple (med. diced)
- 1 Red Delicious apple (med. diced)
- 1 Bartlett pear (med. diced)
- 1 orange (med. diced)
- 2 limes (med. diced)
- 2 cups sugar
- ¾ pint orange juice
- ¾ cup brandy
- ¾ cup triple sec

Combine all ingredients and gently mix.

Place in a container and refrigerate.

Serve Sangria Mix with equal parts chilled red wine.