



Spicy Caribbean Thai Shrimps on Ginger sauce

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Ingredients

Shrimp

Coconut

Pistachio

Red, Orange, Green bell Peppers

Chile de Arbol

Purple Onion

Garlic

Ginger

Natural bee honey

Curry

Rum

olive oil

Salt

Black crushed Pepper

Instructions

1. Slice the Coconut ,bell peppers,onion and Chile de arbol
- 2.mash until puree the garlic and ginger
3. mix the ingredients with the pistachio
- 4.Sautee the mixture with a little olive oil remove from heat and pour some rum into the mixture and flame it .
- 5.serve over the coconut shell