

# Delaware Tropical Holiday RECIPES

## GRILLED SHRIMP SKEWERS WITH MANGO SALSA

Salad Course: Pineapple and Avocado Salad with Citrus Vinaigrette

### Ingredients:

- 5 oz mixed greens (spinach, arugula, romaine)
- 1 cup diced fresh pineapple
- 1 avocado, diced
- 1/4 cup toasted macadamia nuts
- 2 tbsp orange juice
- 1 tbsp lime juice
- 1 tbsp olive oil
- 1 tsp honey
- Salt and pepper to taste

### Instructions:

1. In a large bowl, combine the mixed greens, pineapple, avocado, and toasted macadamia nuts.
2. In a small bowl, whisk together the orange juice, lime juice, olive oil, and honey. Season with salt and pepper.
3. Drizzle the citrus vinaigrette over the salad and toss gently to coat.

Entree Course: Grilled Shrimp Skewers with Mango Salsa

### Ingredients:- 1 lb large shrimp, peeled and deveined

- 2 tbsp olive oil
- 1 tsp chili powder
- 1 tsp garlic powder
- Salt and pepper to taste

### Mango Salsa:

- 1 ripe mango, diced
- 1/2 red onion, diced
- 1 jalapeño, seeded and minced
- 2 tbsp chopped cilantro
- 1 tbsp lime juice
- Salt and pepper to taste

### Instructions:

1. In a large bowl, toss the shrimp with the olive oil, chili powder, garlic powder, salt, and pepper.
2. Thread the seasoned shrimp onto skewers.
3. Preheat a grill or grill pan to medium-high heat. Grill the shrimp skewers for 2-3 minutes per side, or until the shrimp are opaque and cooked through.
4. For the salsa, combine the diced mango, red onion, jalapeño, cilantro, and lime juice in a bowl. Season with salt and pepper.
5. Serve the grilled shrimp skewers warm, topped with the mango salsa

Dessert Course: Coconut Lime Cheesecake Bars

### Ingredients:

#### Crust:

- 1 1/2 cups graham cracker crumbs
- 5 tbsp unsalted butter, melted

#### Filling:

- 16 oz cream cheese, softened
- 1 cup sweetened condensed milk
- 1/4 cup lime juice
- 1 tsp lime zest
- 1/2 cup shredded coconut

### Instructions:

1. Preheat the oven to 350°F. Grease an 8x8 inch baking pan.
2. In a bowl, mix together the graham cracker crumbs and melted butter until well combined. Press the mixture into the bottom of the prepared pan.
3. In a large bowl, beat the cream cheese until smooth. Add the sweetened condensed milk, lime juice, and lime zest. Mix until fully incorporated.
4. Fold in the shredded coconut.
5. Spread the cheesecake filling evenly over the graham cracker crust.
6. Bake for 25-30 minutes, until the center is almost set. Allow to cool completely, then refrigerate for at least 2 hours before cutting into bars.

WINE PAIRING: ETHERO ALBARIÑO WHITE WINE

The bright, citrusy Etherso Albariño white wine from Spain would be an excellent pairing for this tropical-inspired holiday meal featuring shrimp. The crisp acidity and subtle fruit flavors of the Albariño would complement the sweetness of the mango salsa and the creamy, tangy coconut lime cheesecake bars. The light-bodied nature of the wine would also provide a refreshing contrast to the richness of the shrimp and dessert, making it a perfect choice to enjoy throughout the meal.

ETHERO ALBARIÑO WHITE WINE COCKTAILS

### Albariño Citrus Cooler

Blend with fresh lime juice, lemon soda, and mint leaves.

#### Serving Suggestion:

Serve in a tall glass with crushed ice. Garnish with a lime wheel and a mint sprig for elegance.

### Peachy Albariño Spritz:

Mix with peach nectar, sparkling water, and fresh mint.

#### Serving Suggestion:

Use a vintage champagne flute. Garnish with a slice of peach and a mint leaf.

### Tropical Albariño Bliss:

Combine with passion fruit juice, diced pineapple, and a splash of club soda.

#### Serving Suggestion:

Serve in a tiki glass. Add a pineapple leaf and an edible flower for a festive tropical look.