



FINCH + FENNEL

Jalapeno Peach Shrimp Skewers

INGREDIENTS:

- 1 Jar F+F Jalapeño Peach Preserves
- 2 Tbsp F+F Sweet + Smokey Mustard Dip
- ¼ c Water
- 1 ½ lbs Shrimp, peeled & deveined
- 1 Bell Pepper
- 1 Red Onion
- ½ Eggplant

**Skewers



DIRECTIONS:

1. In a large container, combine F+F Jalapeño Peach Preserves & F+F Sweet + Smokey Mustard Dip, thinning with ¼ cup water.
2. Add shrimp & marinate 15 minutes in the fridge.
3. Cut the bell pepper, onion & eggplant into ¼ inch chunks.
4. Put all the chopped vegetables & marinated shrimp in a bowl.
5. Begin skewering items, alternating veggies & shrimp.
6. Grill or bake in an oven until cooked.

Enjoy!

