

BARBECUED SHRIMP WITH CHIPOTLE, CILANTRO, AND LIME DIPPING SAUCE

Pair with St. Supéry sauvignon blanc. The crisp, clean, fruit-forward flavor profile of the St. Supéry sauvignon blanc acts as a perfect counterbalance to the tangy, smoky, and slightly spicy flavors of the dipping sauce.

3/4 cup sour cream

**1 tsp. minced canned
chipotle peppers in
adobo sauce**

**1 tbsps. finely chopped
cilantro leaves**

1/2 tsp. grated lime zest

1 tsp. fresh lime juice

1/2 tsp. minced garlic

1/4 tsp. kosher salt

1 lb. large shrimp (16–20 pieces)

2 tbsps. olive oil

Sea salt

1. In a small bowl, combine the sour cream, chipotle, cilantro, lime zest, lime juice, garlic, and salt. Cover and refrigerate for at least 2 hours to let the flavors develop.

2. Peel and devein the shrimp, leaving the tails intact. Toss the shrimp with the olive oil and sprinkle lightly with sea salt.

3. Thread the shrimp onto metal or wood skewers and cook on a hot grill for 2–3 minutes per side. Serve with the dipping sauce on the side.