

Alder-Planked Shrimp Tacos and Apple Salsa

Ingredients

1 dozen shrimp
8 corn tortillas
1 green apple, diced
1 jalapeño, minced
1 tsp cumin
2 tbsp cilantro, chopped
Pinch each salt and pepper
1 red bell pepper, diced
1 lime, juiced and separated
1/4 cup Cotija cheese
Olive oil
2 alder grilling planks

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F. Soak the plank in hot water for at least 15 minutes.

For the salsa, mix together the apple, half the lime juice, bell peppers, cilantro, jalapenos, cumin, salt and pepper. Set aside.

Toss the shrimp with olive oil and the remaining lime juice; season with salt. Place shrimp on plank. Cook for 8-12 minutes or until the shrimp are pink and firm.

Remove shrimp from the EGG. Briefly warm the tortillas. Arrange the shrimp in the warmed tortillas and top with the salsa and cheese. Enjoy!

