

Cucumber Ribbon Salad with Grilled Mint Shrimp

Recipe Courtesy of Kim Byer of The Paper Apron - www.PaperApron.com

INGREDIENTS

3 Seedless Cucumbers
Cilantro
Mint
1 Purple Onion
16-20 Shrimp
Peanuts

Dressing:

4 T Rice Wine Vinegar
1 T Cooking Sherry
1 tsp. Sugar
1 tsp. Low Sodium Soy Sauce
1 tsp. Fish Sauce
1 Lime
¼ tsp. Red Pepper Flakes

METHOD

3 Extra-long Seedless Cucumbers, peeled and “ribboned” with a ribbon cutter (an inexpensive, waffled metal peeler that can be found at any Asian food store).

1 double-handful bunch Cilantro, chopped.

1 double-handful bunch Mint, chopped.

Small portion of a Purple Onion, cut into thin-as-a-new moon slivers.

Dress Salad in a mixture of 4 T Rice Wine Vinegar, 1 T Cooking Sherry, 1 t Sugar, 1 t low sodium Soy Sauce, 1 t Fish Sauce, juice of 1 Lime, ¼ t Red Pepper Flakes. Whisk together, taste and adjust flavor for sweet/salty balance.

16-20 Shrimp, peeled, tails intact, quickly grilled on stove top, rolled in fresh mint.

Handful of Roasted Salted Peanuts, chopped.

In a large bowl, combine Mint, Cilantro, Onion and Cucumber. Cover with dressing and let soak for a few minutes. With tongs, twist ¼ of mixture onto a salad plate and top with chopped peanuts and shrimp.

Serves 4 as an appetizer.