

Shrimp and Grape Salad with Lemongrass Vinaigrette



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Yield: 12 entrée salads

12 cups Asian greens (a blend, such as napa cabbage, tatsoi, baby spinach, watercress and mizuna)

3 lbs. cooked, cleaned shrimp or prawns

1 1/2 lbs. Japanese cucumbers, sliced and halved

1 1/2 lbs. green California seedless grapes

3 cups shelled edamame

3 cups julienned jicama

1 cup Thai basil leaves, torn and loosely packed

1 cup tender cilantro sprigs, loosely packed

3 cups Lemongrass Vinaigrette

1 cup toasted coconut or chopped peanuts for garnish (optional)

Decorate 12 large plates with a scattering of Asian greens. In a large bowl, toss together the shrimp, cucumbers, grapes, edamame, jicama, basil leaves, cilantro and enough dressing to moisten thoroughly. Arrange the salad in the middle of the prepared plates and garnish with toasted coconut or peanuts. Serve immediately.

Lemongrass Vinaigrette: Yield: 3 cups

2 - 6" lengths of tender fresh lemongrass, smashed with the side of a knife and then chopped

1/4 cup chopped fresh ginger

1/4 cup chopped shallot

1 Tbsp. chopped garlic

1 tsp. fresh red chili, seeds removed

2 Tbsp. sugar

1/2 cup lime juice

1/2 cup rice vinegar

1 cup vegetable oil

3/4 cup peanut oil

1 tsp. sesame oil

2 tsp. salt

In a blender, puree the lemongrass, ginger, shallot, garlic, chili, sugar, lime juice and rice vinegar. Gradually add the vegetable and peanut oils, then season with sesame oil and salt. Use immediately or refrigerate until ready to use.