

GARLIC SHRIMP, TROPICAL FRUIT, AND BABY LETTUCE SALAD

4-6 main dish servings



- 1/3 cup Champagne Vinegar
- 1 ½ cups Extra Virgin Olive Oil, divided
- Salt and Pepper
- 1 ½ pounds Large Shrimp, peeled and deveined
- 1 -2 Tablespoons Crushed Garlic
- 1 ½ teaspoons Coarse Salt
- 6 cups Assorted Baby Lettuce
- 1 Very Ripe Papaya, peeled, seeded, and cubed
- 1 Very Ripe Mango, peeled, seeded and cubed
- 1 Kiwi, peeled and cubed
- Garnish – Fresh Pansies or other edible flowers

In a small bowl, combine vinegar and $\frac{3}{4}$ cup olive oil. Season with salt and pepper to taste and set aside. Place shrimp in glass dish. Add remaining $\frac{3}{4}$ cup olive oil and garlic, and marinate at room temperature, about 45 minutes. Remove from marinade and thread on skewers.

Preheat grill to medium. Sprinkle shrimp with coarse salt. Grill 3-5 minutes, until pink and opaque. Remove to platter, cool slightly, and remove shrimp from skewers. In large bowl, combine lettuce, grilled shrimp, papaya, mango, and kiwi. Add half of the dressing and toss to coat. Garnish with pansies.