



Asian Shrimp and Cucumber Appetizer

Ingredients:

Shrimp:

1 tablespoon of grated fresh ginger
1 tablespoon of grated fresh garlic
1 pound of fresh shrimp
2 tablespoon of sesame oil

Salad:

1/2 thinly sliced red bell pepper, seeds removed
1/2 thinly sliced yellow bell pepper, seeds removed
1/2 thinly sliced serrano pepper, seeds removed
2 tablespoons of chopped fresh cilantro
2 tablespoons of chopped fresh mint
2 tablespoons of chopped fresh basil
3 tablespoons of chopped cashews or peanuts
1 cucumber sliced in 1/2" thick slices
Juice of 1 lime
2 tablespoons of sherry vinegar
1 tablespoon of soy sauce
1/2 teaspoon of fish sauce
2 tablespoons of sesame oil
Kosher salt and fresh cracked pepper to taste
Chives for garnish

Makes 8 servings

Preparation:

1. In a large bowl add in ginger, garlic, shrimp and sesame oil and mix.
2. Once combined, sauté in a large hot sauté pan until the shrimp are cooked through.
3. Place the shrimp on a plate and transfer to the refrigerator to let cool.
4. In a separate bowl, add in peppers, herbs and peanuts and set aside.
5. In another bowl, whisk together lime, vinegar, soy, fish sauce and sesame oil.
6. Once combined, add a small amount to the bell pepper herb mixture and thoroughly coat.
7. Lay down cucumber slices, season with salt and pepper and add a small amount of the tossed pepper salad.
8. Top off each cucumber and salad appetizer with a piece of cooked shrimp.
9. Serve cold.