



Mango and Spicy Shrimp Salad

Adapted from Best of Bridge Series Cookbooks - The Rest of the Best

Honey Chive Dressing:

- 1 egg yolk
- 2 tablespoon white wine vinegar
- 1 teaspoon fresh lemon juice
- 1 tablespoon liquid honey
- 1 garlic clove
- Pinch of salt
- 1 cup canola oil
- 3 tablespoons chopped fresh chives
- 1 tablespoon chopped fresh parsley

In a blender or using an immersion blender, combine egg yolk, white wine vinegar, lemon juice, honey, garlic and salt. Whiz until well mixed. With the motor running, gradually add oil until an emulsified and thick. Fold in chives and parsley. Refrigerate a minimum of 1 hour to blend flavors.

Salad:

- 1 pound large shrimp, peeled and deveined
- 1 tablespoon Cajun seasoning
- 1 tablespoon olive oil
- 3 mangos, peeled and cut into cubes
- Juice of 1 fresh lime
- 1 cup peeled and diced jicama
- 1/4 English cucumber, cut into strips
- 1/2 cup finely chopped sweet onion
- Mixed lettuce greens

Heat sauté pan over medium high heat. Coat cleaned shrimp with Cajun seasoning. Add oil to pan and when shimmering, add shrimp. Sauté until just cooked - approximately 2 to 3 minutes, turning half way through. Arrange lettuce in a bowl or on individual plates. Top with jicama, cucumber and onion. Toss mango with lime juice and arrange on salad greens. Top with shrimp and pass the Honey Chive dressing. Makes 4 servings.