

Shrimp and Avocado Salad with Mango Dressing

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Shrimp Ingredients:

- 1 lemon, halved
- 6 cups water
- 1 small onion, sliced
- 2 tablespoons kosher salt
- 1 Scotch bonnet or habanero chili pepper, halved
- 1 tablespoon grated fresh ginger
- One 12-ounce bottle of lager, such as Red Stripe
- 2 pounds large shrimp, shelled and deveined

Dressing Ingredients:

- 1 mango, peeled and finely diced (1 1/2 cups)
- 1/4 cup rice vinegar
- 2 tablespoons fresh lime juice
- 1 teaspoon Dijon mustard
- 1/2 cup canola oil
- 1 tablespoon chopped cilantro
- 1/2 teaspoon finely grated lime zest
- 1/4 teaspoon minced Scotch bonnet or habanero chile
- 1/4 cup thinly sliced red onion
- Salt and freshly ground black pepper
- 2 Hass avocados, sliced
- Lime wedges, for serving

1. Squeeze the lemon halves into a large saucepan then add them to the pan. Add the water, onion, salt, Scotch bonnet, ginger, and beer and bring to a boil. Cover and simmer for 15 minutes. Add the shrimp and cook for 3 minutes, just until pink. Drain the shrimp and spread on a platter. Refrigerate until chilled. Halve the shrimp horizontally.
2. In a blender, combine 1/3 cup of the diced mango with the vinegar, lime juice, and mustard and puree until smooth. With the machine on, add the oil in a thin stream and blend until very smooth. Add the cilantro, lime zest, and minced Scotch bonnet and pulse just to combine.
3. Transfer the dressing to a large bowl. Add the shrimp, red onion, and the remaining mango and season with salt and pepper. Toss to coat. Arrange the avocado slices around a large platter. Mound the shrimp salad in the center and garnish with lime wedges. Serve right away.

Make Ahead:

The cooked shrimp and mango dressing can be refrigerated separately overnight. Toss the shrimp with the mango dressing before serving.