

Shrimp Mojito Salad

MOJITO DRESSING

3 1/4 cup + 2 Tbsp olive oil
1 3/4 cup + 2 Tbsp fresh lime juice
3/4 cup white rum
3 oz extra-fine granulated sugar
1 3/4 oz minced fresh mint leaves
1 Tbsp minced garlic
1 1/2 tsp kosher salt
1 1/2 tsp black pepper

Combine all ingredients. Whisk until well blended. Cover. Keep chilled until ready to use.

SHRIMP SKEWERS

120 frozen shrimp in shell (16/20 count),
thawed, peeled, deveined
3 cups Mojito Dressing

Soak 24 (6-inch) wooden skewers in water for 1 hour. Thread 5 shrimp onto each wooden skewer. Place shrimp in non-reactive shallow pan(s). Combine shrimp and Mojito Dressing. Turn to coat. Refrigerate 1 hour or overnight, turning twice while marinating. Preheat char-grill to medium. Drain shrimp. Discard marinade. Grill shrimp 2-3 minutes on each side or until shrimp are opaque in center. Cover. Keep hot until ready to serve.

SALAD MIX

3 lb + 6 oz diced plum tomatoes
3 lb + 2 oz shredded romaine lettuce
2 lb + 8 oz shredded peeled jicama
1 lb + 14 oz shredded red radishes
1 Tbsp kosher salt
1 tsp black pepper
3 cups Mojito Dressing

Combine all ingredients except Mojito Dressing. Toss to distribute evenly. Cover. Keep chilled for service. When ready to serve, add Mojito Dressing. Toss to coat.

Preparation

Remove shrimp from skewers. Place small amount of dressed salad on plate, add shrimp and garnish with mint.

Serve immediately.