



## ***Shrimp & Colossal Crab Salad with ceviche vinaigrette***

- 8 *u8 raw shrimp*
- 1-16oz cn *colossal crab meat, pasteurized*
- 3 *scallions, thinly sliced*
- 2 tsp *jalapeno, halved, deseeded & minced*
- 2 *garlic clove, minced*
- 1 tbsp *dijon mustard*
- 2 *limes, zested & juiced*
- 1 tbsp *salt*
- 1tbsp *fennel seeds, crushed*
- 1/8 tsp *red pepper flakes*
- 1/4c *olive oil*

*Bring 1qt water with salt to a boil in a medium saucepan over high heat Add raw shrimp, cook briefly with shells on for 3 minutes or until shrimp turn pink in color. Drain, then place shrimp under cold running water to cool. Set aside. In a separate bowl, combine lime zest & juice, garlic, dijon, scallions, jalapeno & oil. Mix well. Using a knife, crush fennel seeds and pepper flakes to release flavor, add to vinaigrette. Peel & devein shrimp, then break into large pieces. Combine salad mixture and broken shrimp with vinaigrette into a bowl. Toss to combine. Cover with plastic wrap and refrigerate for 2hrs or until ready to serve.*



***Salad mixture:***

*1/4c cucumbers, peeled, deseeded & julienned*

*1/2c red peppers, halved, deseeded & julienned*

*1/2 red onion, peeled & julienned*

*1/4c cilantro leaves, washed, trimmed & slightly chopped*

*1c. grape tomatoes, halved*

*To assemble the salad; Add in 12 oz colossal crab; gently toss keeping the lumps as large as possible. Line a plate with Bibb lettuce. Divide shrimp & crab salad equally among 4 plates, garnish with tomatoes and serve.*

*Chef Barry Sexton*