

Grilled Shrimp with a Strawberry Salad

By

Chef Eddie Matney

Eddie's House

7042 E. Indian School Road

Scottsdale, Az. 85251

(8) U-6 Shrimp
1 Tbls. Olive oil
2 tsp. Sriracha
Juice from 1 Lime
Salt and Pepper to taste

Procedure

1. Combine all of the above in a bowl and toss well.
2. Grill shrimp for 2-3 minutes on each side.

Salad

4 oz. Mixed Salad Greens
1/2 Pint of Strawberries
1 Tbls. Chopped Red Onion
1/2 cup Goat Cheese
1 Tomato (chopped)
1/2 cup Pistachios
1 Tbls. Basil (chopped)
Salt and Pepper to taste

Procedure

1. Combine all of the above in a bowl and mix well.
2. Toss with dressing and place on one side of the plate.
3. Stand shrimp on the other side and garnish with orange concentrate.

Dressing

1 Cup olive oil
1/2 cup White Balsamic vinegar
1/4 cup of brown sugar
1/2 pint of strawberries
1 Shallot
2 Cloves of Garlic
Juice from 2 limes
Salt and Pepper to taste

1. Combine all of the above in a blender and pulse until smooth.