

## **Strawberry and Shrimp Salad**

Jane Hanson

1 lb raw jumbo shrimp, peeled and deveined  
2 Tbsp extra virgin olive oil  
1/4 tsp paprika  
2 lg cloves garlic, minced  
1/4 cup chopped fresh parsley  
Juice and zest of one lemon

Mix ingredients for marinade. Add shrimp for 1 to 2 hours. Remove shrimp from marinade and grill in basket for 3 to 4 minutes, tossing often.

Mixed greens  
Sliced strawberries  
Goat cheese, crumbled  
Top greens with shrimp, strawberries and cheese. Dress.

Basic Vinaigrette (NY Wine and Culinary Center)

1 oz lemon juice  
1/2 oz spicy brown mustard  
1 oz mixed fresh herbs  
3 oz canola oil  
1 oz extra virgin olive oil  
Mix all ingred. except oils in small bowl with whisk. Add canola while whisking. Finish with olive oil and season to taste with kosher salt and fresh cracked pepper.