

Zesty Citrus Pickled Shrimp Accents Winter White Salad with Cilantro-Lemon Vinaigrette

SERVES: 4-6 appetizer portions, 8-10 small plates
PREP TIME: 25 minutes
COOKING TIME: 5 minutes
TOTAL TIME: 30 minutes + 2 hours minimum pickling

INGREDIENTS

- 9 cups water
- 1 fresh lemon, juiced then cut into ½" slices
- 2 Tbsp. sea salt
- 4 tsp. GC Napa Valley Fish Rub Proprietary Blend
- 1 lb. raw, shell-on, extra-large shrimp 26/30 or jumbo 21/25
- 4 cups cold water + 2 cups ice cubes

INGREDIENTS: ZESTY CITRUS PICKLED SHRIMP MARINADE – Yield ¾ cup

- 5 Tbsp. fresh lime juice
- 2 Tbsp. green onion, white and green parts sliced thin
- 3 Tbsp. GC Napa Valley Natural Orange Infused Honey
- 3 Tbsp. GC Napa Valley Natural Jalapeño Olive Oil *
- 2 tsp. GC Napa Valley Fish Rub Proprietary Blend
- 1½ tsp. GC Napa Valley Natural Wild Fennel Finishing Sea Salt
- ¼ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper

See Recipe: Winter White Salad with Cilantro-Lemon Vinaigrette

*Can substitute GC Napa Valley Natural Orange Olive Oil or Natural Buttery Blend Extra Virgin Olive Oil + hot sauce to taste



TO PREPARE

- Blanch Shrimp (semi-cooks the shrimp): Heat 9 cups water per lb. of shrimp in a medium pot over high heat with the next three ingredients. Bring to a rolling boil. In the meantime, prepare ice bath: 4 cups cold water + 2 cups ice cubes.
- To the boiling water, add raw shrimp, give a slight stir, cook 2 minutes (do not overcook; shrimp will finish 'cooking' in the acidic pickling marinade.) Drain shrimp, put in ice bath. When cool, peel and devein.
- Citrus Pickling Marinade: Mix the ingredients in a stainless-steel or glass bowl. Add shrimp, stir to coat, refrigerate 2 hours minimum, stirring occasionally.

TO SERVE

As an appetizer portion or small plate, arrange Citrus Pickled Shrimp on top Winter White Salad. As a stand-alone appetizer, place Citrus Pickled Shrimp in a small lettuce leaf, such as an endive spear, drizzle with marinade or serve in shooter glasses.

GOURMET OPTION

After serving shrimp, save the flavorful marinade for future use by placing marinade in a small pan over medium heat, reduce until slightly thickened, cool, and mix with a little mayonnaise to create a zesty sauce for fish, shrimp cocktail, crab claws, raw vegetables, etc.

WINE PAIRING

2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley

The citrus notes of the wine create a sublime tasting experience with the Citrus Pickled Shrimp.

SHOPPING LIST

- 1 lemon
- 1 lb. raw, shell-on, extra-large shrimp 26/30 or jumbo 21/25
- 2 limes
- 1 bunch green onions

FROM YOUR PANTRY

Sea salt

FROM PREVIOUS SHIPMENTS

GC Napa Valley Natural Jalapeño Olive Oil



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