

LYNMAR

Russian River Valley

MARINATED SHRIMP WITH ORANGE MANGO DIPPING SAUCE

Yields approximately 3 dozen shrimp

Serve with the Lynmar Quail Hill Vineyard Chardonnay

1½ pounds raw shrimp, 21 – 25 count per pound, peeled and de-veined, with the tail left on

2 large cloves garlic, finely minced

1 tsp. grated orange peel

1 tsp. grated lemon peel

3 Tbsp. lemon juice

¼ cup orange juice

2 Tbsp. olive oil

1 recipe of orange mango dipping sauce, recipe follows

DIRECTIONS:

Combine the garlic, orange peel, lemon peel and juices in a zip lock bag add the shrimp and marinate, refrigerated, for 1 to 2 hours. Drain the shrimp, reserving the marinade. Heat the olive oil in a 12" skillet. When hot, add the shrimp. Sauté, working quickly, turning the shrimp with tongs to make sure that they cook evenly. Cook until just barely done, 30 seconds on each side. Turn off the heat and quickly remove the shrimp from the pan with the tongs and place in a shallow bowl. Put the pan back on the heat and pour the reserved marinade into the juices remaining in the skillet and reduce to a glaze, you should have 3 to 4 Tbsp. Pour this over the shrimp using a rubber spatula to scrape out the skillet and toss the shrimp to make sure they are coated evenly. Serve warm, cool or at room temperature with the orange mango dipping sauce.

ORANGE MANGO DIPPING SAUCE

½ cup finely chopped red onion

2 Tbsp. finely chopped red pepper

1 clove finely chopped garlic

dash of cayenne

¼ tsp. kosher salt

1 ripe but firm mango, peeled and coarsely chopped

1 large navel orange, supremed (peeled and segmented)

1 tsp. finely chopped lemon thyme

1 Tbsp. lemon juice

DIRECTIONS:

In an 8" skillet, on low heat, sauté the onions, stirring often (about 3 minutes). Add the red pepper and garlic and sauté a minute more. Turn off the heat and add the salt. Place the mango, orange, lemon thyme, lemon juice and the contents of the skillet in a food processor. Pulse until just barely smooth. Do not over-process. If too thick add a little bit of orange juice. Place in a small shallow bowl and sprinkle with the chives and serve with the shrimp.

Recipe by Chef Sandra Simile