

FOXWOODS FOOD & WINE FESTIVAL

CABOT CREAMERY

GRILLED SHRIMP SALAD WITH ORANGE-MINT DRESSING

Serves 4

INGREDIENTS:

1 ¼ lbs. large fresh shrimp, peeled and deveined
1 Tbs. plus 3 Tbs. olive oil, divided
3 Tbs. fresh orange juice
1 tsp. orange zest, grated
3 Tbs. sherry vinegar
3 Tbs. honey
3 Tbs. fresh mint, chopped
½ tsp. salt
¼ tsp. freshly ground black pepper
6 cups mesclun mix, baby arugula, torn frisée
(French curly endive) or other greens
2 large vine-ripened tomatoes, cored and diced
1 cup garlic-flavored croutons
4 oz. Cabot Monterey Jack or Mild Cheddar,

DIRECTIONS:

Prepare hot fire in charcoal grill or preheat gas grill to high. In medium bowl, toss shrimp with 1 Tbs. olive oil. Thread shrimp on 4–5 10-inch metal or bamboo skewers. Place directly over heat and cook until pink, about 2 minutes per side. Remove from heat; slide shrimp off skewers onto plate. In small bowl, whisk together orange juice and zest, vinegar, remaining 3 Tbs. oil, honey, mint, salt and pepper.

TO SERVE:

To serve, divide greens between 4 plates. Top with tomatoes, croutons and shrimp. Drizzle each with ¼ of dressing. Top with cheese.