

Citrus Salad with Grilled Shrimp Adobo

Ingredients:

Adobo Marinade:
4 Cloves garlic, minced
1 tsp ground cumin
1/2 c grapefruit juice
1/4 c orange juice
2 Tbsp extra virgin olive oil
salt and pepper

1 lb. jumbo shrimp, peeled,
de-veined, tails on
4 Fresh oranges
4 Fresh grapefruit
5 cups spinach leaves or
romaine

Dressing:

1/2 cup fresh orange juice
1/4 cup champagne wine vinegar
3 Tbsp honey
2 Tbsp fresh lime juice
3/4 tsp chile powder
3/4 c extra virgin olive oil
Salt & pepper to taste

Directions:

Combine ingredients for marinade. Combine shrimp and marinade. Cover and refrigerate for 30 minutes.

Cut the rind (both zest & white pith) off the citrus. Make V-shaped cuts to remove individual segments from membranes, working over a bowl to catch juice. Remove seeds. Mound spinach or romaine in the center. Alternate orange & grapefruit segments around edge of platter.

Prepare dressing. Whisk first 5 ingredients together. Gradually add extra virgin olive oil into mixture until emulsified. Add salt and pepper to taste.

Grill shrimp 1-2 minutes per side. Arrange shrimp on top of salad. Spoon dressing over greens, citrus and shrimp.

Yield: 8 servings