

Kiwi Lime Shrimp
with Asian Cucumber Salad

Serves 2 as an appetizer

½ Pound, shrimp, peeled with tails on

Marinade

1 Kiwi, peeled & pureed
3 Cloves, garlic, minced
½ tsp. chopped jalapeno pepper
½ tsp. fresh lime juice
½ tsp. gluten free tamari
½ tsp. canola oil
Salt & pepper to taste

Combine all marinade ingredients in a small glass mixing bowl. Add shrimp and coat evenly. Marinate in refrigerator for 30 minutes.

In a medium sauce pan heat oil over medium high heat. Remove shrimp from marinade and place in skillet one at a time. Cook for 1½ to 2 minutes per side until cooked completely through. Remove from heat & cool.

Place cooled shrimp in the middle of the plate. Turn martini glass upside down over shrimp. Place sauce on the bottom stem of the glass. Add cucumber salad and crisps if desired and serve.

Shrimp Sauce

½ cup gluten free mayonnaise
1 ½ T. gluten free ketchup
1 tsp. rice vinegar
Salt & pepper to taste
½ tsp. hot sauce (optional)

While shrimp are marinating, make the shrimp sauce. In a small bowl combine mayonnaise, ketchup, rice vinegar, sugar, hot sauce and salt & pepper to taste. Mix well. Refrigerate until needed.

Asian Cucumber Salad

2 cups, thinly sliced & peeled cucumbers
¼ cup thinly sliced red onion
2 T. fresh basil, torn
¼ cup gluten free rice vinegar
2 tsp. gluten free tamari
¼ -½ tsp. crushed red pepper
½ tsp granulated sugar
Fresh cracked black pepper
Salt to taste

Mix all ingredients in a medium mixing bowl and allow cucumbers to marinate 1 to 2 hours or longer if desired.