



(416) 488-1790 <http://www.thespice lady.ca>

## Pomelo and Shrimp Salad

Makes 4 to 6 servings as part of multi-dish meal

½ lb. (113 g.) Small shrimp, deveined, and shelled  
2 Tablespoons honey, organic cane sugar, brown sugar or other sweetener of your choice  
¼ teaspoons Himalayan sea salt  
1-tablespoon fish sauce (nuoc mam)  
1 large Pomelo or 2 large grapefruits, peeled and pulp removed. Separate into 1-inch pieces.

½ cup carrots, finely julienned carrots  
2 tablespoons or more fresh mint, torn  
2 tablespoons or more cilantro, torn  
1 teaspoon red Thai curry paste or finely chopped fresh Birdseye Thai chilies, to taste  
Peanuts, toasted for garnish

1. Take shrimp and cut them vertically, to make two long pieces out of one shrimp. This will give a lacey effect once they are cooked.
2. Fill a small saucepan with water. Bring the water to a rolling boil.
3. Drop the prepared shrimp into the boiling water and count 45 seconds.
4. Remove the shrimp with a slotted spoon.
5. Place the shrimp in a bowl with the pomelo, mint, and cilantro.
6. Prepare the dressing.
7. Taste and adjust the seasoning.
8. Garnish with toasted peanuts.
9. Rice chips or crackers for scooping, optional

## Fiery Sweet and Salty Dressing

1. Combine sugar, Himalayan pink sea salt, fish sauce and red Thai curry paste or Birdseye Thai chilies in small bowl. Mix until the ingredients are thoroughly combined.
2. Drizzle the dressing over the shrimp and pomelo with the herbs and mix gently.

Tip: Peel pomelo as shown in video above. Peel the membranes that encase each segment. Separate the pulp pods into individual or small bunches of pods, about 1/4-inch (0.6 cm.) pieces.

Use all the pomelo. It doesn't matter what size of piece it yields.