

Shrimp and Mango Salad

with Spicy Thai Dressing

PREP TIME: 20 minutes

GRILLING TIME: 2 to 4 minutes

DRESSING

- 1 medium garlic clove, coarsely chopped
- 1 serrano chile, stem removed, coarsely chopped
- 2 teaspoons granulated sugar
- 1 small handful fresh cilantro leaves
- 1 small handful fresh mint leaves
- 2 tablespoons fresh lemon juice
- 1 tablespoon peanut oil
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce

- 20 large shrimp, about 1 pound, peeled and deveined
- Peanut oil
- 1 small head butter lettuce, cut into 2-inch pieces
- 1 ripe mango, about 10 ounces, peeled, seeded, and cut into 1/2-inch strips
- 1 cup bean sprouts

1. To make the dressing: Using a mortar and pestle or blender, crush the garlic and chile with the sugar. Add the cilantro and mint, grinding them until they create a paste. Add the remaining dressing ingredients, plus 2 tablespoons water, and mix well.

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2. Lightly brush or spray the shrimp with the oil. Grill over *Direct High* heat until the shrimp are firm to the touch and just turning opaque in the center, 2 to 4 minutes, turning once.

3. In a large bowl, combine the lettuce, mango, and bean sprouts. Stir the dressing and add enough of it to lightly coat the lettuce leaves (you may not need all of the dressing). Spoon the salad onto individual plates and garnish with grilled shrimp. Serve immediately.

Makes 4 to 6 servings