

Shrimp & Mango Salsa

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Category: Hors d'oeuvre
Servings: 12+
Preparation Time: 30 min
Cooking Time: 3 min

A note before you start

I find poaching shrimp is the best way to cook them. As a time saver you can buy cooked shrimp for this recipe.

Ingredients:

1 lb of peeled & deveined raw shrimp

1 & 1/2 cups of diced mango

1/2 cup of diced English cucumber

1/3 cup of chopped fresh cilantro

1/4 cup of diced red onion

2 TBSP finely seeded & diced jalapeno pepper

2 TBSP extra virgin olive oil

2 TBSP of freshly squeezed lime juice* Zest the lime before juicing.

1 tsp of lime zest

1/4 tsp of salt

Poaching Liquid for the shrimp:

4 cups of water, 3 cloves of garlic smashed, 1/4 tsp of peppercorns, 1 tsp of salt, juice from 1 medium lemon, 4 sprigs of fresh parsley and 4 sprigs of fresh thyme.

Step 1: Step 1; In a large pot add all of the ingredients for the poaching liquid and bring to a boil. Cover the pot and reduce the heat to a simmer. Simmer for 10 - 15 minutes allowing the water to become infused with the aromatics.

Step 2: Bring the water back to a gentle boil and add the shrimp. Cover and remove from the heat and let them poach for 3 minutes, until they're pink.

Step 3: While the shrimp are poaching, fill a large bowl with water and ice cubes. Once the shrimp are cooked, use a slotted spoon to remove them from the poaching liquid and place them in the ice bath to stop the cooking. After they've cooled, (5-10 minutes), remove them to a paper towel and pat dry.

Step 4: Cut up the shrimp (to desired size) and mix with all the remaining ingredients.

Buon Appetito!



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