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▶▶▶ June 2015 ◀◀◀

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Grilled Shrimp with Melon & Pineapple Salsa

- 1 Pound raw shrimp, (16-20 per pound), peeled and deveined (see Note)
- 2 Tablespoons canola oil, divided
- 2 Teaspoons finely grated fresh ginger, divided
- 2 Teaspoons minced seeded jalapeño, divided
- 2 Cups finely diced firm ripe melon
- 1 Cup finely diced fresh pineapple
- ¼ Cup finely diced red bell pepper
- ¼ Cup finely diced green bell pepper
- ¼ Cup finely diced red onion
- 3 Tablespoons rice vinegar
- 2 Tablespoons finely chopped fresh mint, plus 4 sprigs for garnish
- ½ Teaspoon kosher salt
- 4 Large lettuce leaves, such as Boston, romaine or iceberg
- 4 Lime wedges

1. Combine shrimp, 1 tablespoon oil, 1 teaspoon ginger and 1 teaspoon jalapeño in a medium bowl. Cover and refrigerate for 4 hours or up to 24 hours.
2. Combine melon, pineapple, red and green bell pepper, onion, vinegar, chopped mint and salt in a large bowl with the remaining 1 tablespoon oil, 1 teaspoon ginger and 1 teaspoon jalapeño. Refrigerate until cold, about 30 minutes or up to 4 hours.
3. About 20 minutes before serving, preheat grill to high.
4. Thread the shrimp onto skewers, piercing each twice, once through the tail end and once near the head end. Grill the shrimp until pink and just cooked through, 2 to 3 minutes per side. When cool enough to handle, slide the shrimp off the skewers.
5. To serve, arrange one large lettuce leaf on each dinner plate. Spoon salsa onto the lettuce and top with shrimp. Garnish each serving with a lime wedge and a mint sprig, if using.

Make Ahead Tip: Marinate the shrimp (Step 1) for up to 24 hours. Cover and refrigerate the salsa (Step 2) for up to 4 hours. | **Equipment:** Four 8- to 10-inch skewers

Note: To devein shrimp, use a paring knife to make a slit along the length of the shrimp. Under running water, remove the tract with the knife tip.

4 Servings

