Shrimp, Grapefruit and Avocado Salad

16 medium-large size shrimp, about 1 pound, peeled and deveined

2 tablespoons olive oil

Salt and freshly ground black pepper

2 Ruby Grapefruits

2 avocados

1 head of butter lettuce

Vinaigrette

1 shallot, minced

1 tablespoon pink peppercorn, lightly toasted & crushed

1 tablespoon minced chives

2 tablespoons champagne vinegar

2 tablespoons of the saved grapefruit juice from above

1/4 cup extra virgin olive oil

Sea salt and pepper to taste

For the vinaigrette mix everything together in a mixing bowl.

SERVES 4
Recipe by Chef Joey Altman

Place the prawns in a large bowl and coat with 2 tablespoons of olive oil and season with salt and pepper.

Cook them in batches on a grill pan or in a sauté pan over heat, about 3-4 minutes.

Transfer to a large plate to cool.

To prepare the grapefruits use a sharp paring or utility knife and cut off the peel just below the skin removing the white outer membrane. Cut out the segments between the membranes and set them in a bowl and then squeeze the remaining fruit over them so they are soaking in some juice.

To prepare the avocados halve them and remove their pits. Using a large spoon scoop out the avocado in one piece. Place the halves on your cutting board cut side down. Wipe the avocados with a paper towel. This will keep them from darkening.

- ◆ Remove the core of the butter lettuce.
- ◆ separate the leaves and soak in a large bowl of cold water, then spin dry in a salad spinner.
- ◆ Tear the larger leaves in half and then place all the lettuce in a large salad bowl and toss gently with about half the dressing.
- ◆ Divide the leaves among 4 plates.
- ◆ Slice each avocado half in 3-4 slices and fan out on top of the lettuce.
- ◆ Arrange the grapefruit sections and shrimp around the avocado.
- ◆ Drizzle the remaining dressing over the shrimp and serve.

RECOMMENDED WINES

2012 Kathy's Cuvee Viognier

Late Harvest Viognier