



Shrimp Liliko'i Mustard Vinaigrette



Level: Normal

Ingredients

3 lbs. large shrimp, peeled and deveined
½ cup finely chopped parsley
½ cup finely chopped shallots
1 cup tarragon vinegar
1 cup olive oil
8 Tbsp. Auntie Liliko'i Passion Fruit Mustard
4 tsp. red pepper flakes
2 tsp. salt Freshly ground pepper to taste
1 Tbsp. fresh lemon juice

Instructions

Cook shrimp in boiling salted water until pink. Drain shrimp and put into a large bowl. Combine remaining ingredients and pour over warm shrimp. Toss well to coat all the shrimp. Cover and refrigerate for at least 8 hours (overnight is best). Drain excess sauce from shrimp before serving. Serve in a large bowl lined with lettuce. Serves 8.