



## Lowcountry Master Gardener Association

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### Bill Moss' Recipe for Carolina Shrimp Salad

10 ounces of romaine lettuce

$\frac{3}{4}$  c chopped cilantro

1 cucumber peeled, sliced and quartered

1 red bell pepper chopped

2 c pineapple chunks

2 c mandarin oranges

1 c cashew halves and pieces

16 – 18 large Carolina shrimp, peeled and deveined

3 – 4 tbl olive oil

3 - 4 tbl butter

2 limes

2 c honey mustard/honey lime/or lite lime dressing

Toss the lettuce with the cilantro in a bowl. Chill in the refrigerator. Arrange the lettuce mixture on salad plates. Sprinkle the cucumber, red bell pepper, pineapple, mandarin oranges, and cashews evenly over the lettuce.

Sauté the shrimp in the olive oil and butter in a 10 inch sauce pan for 4 minutes [turning] or until pink and opaque. Arrange the shrimp over the salads and drizzle with the dressing as desired. [You may consider adding a small amount of dry white wine to the pan when cooking the shrimp.]

Serves 4