

Grilled shrimp salad

(from *A Finely Knit Murder*)

serves six

18-20 medium shrimp, peeled and deveined.

½ cup minced red onion

½ cup minced celery

¾ cup fresh lime juice

3 large garlic cloves, minced (1 tablespoon)

¼ cup chopped cilantro leaves

½ cup olive oil

2 T soy sauce

2 avocados

2 cups fresh snow peas

1 bunch arugula

Salt and pepper to taste

Grill shrimp on soaked wooden skewers over medium coals, brushing lightly with olive oil, about 2-3 minutes on each side.

Wisk together limejuice, garlic, cilantro, soy sauce and olive oil.

Blend in celery, snow peas, and onion.

Add shrimp to dressing, toss until shrimp is coated.

Before serving, toss shrimp and dressing once more, add sliced avocado, toss with arugula, and season with salt and pepper.

Nell usually serves this to the Thursday night knitters with warm crusty rolls and an assortment of cheeses, gherkins, olives and mild peppers.

(Nell also keeps a bottle of hot sauce handy for those who like an extra kick.)

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