



*earth's
fruit
comes
full
circle*

Jicama Shrimp Taco Appetizers

Serve 8 (2 tacos per person)

Prepare Salsa -

2 cups diced tomatoes ·
1 cup finely chopped white onion
1 cup roughly chopped fresh cilantro
2 seeded and ribbed finely chopped jalapeno peppers
Salt, pepper, & fresh lime juice to taste when ready to serve
Mix all ingredients and set aside

Marinate Shrimp -

1 pound of cooked shrimp roughly chopped
Tabasco Green Pepper Sauce
Toss cooked shrimp with the Tabasco Green Pepper Sauce. Cover and let marinate for at least 30 minutes in the refrigerator.

Prepare Jicama Taco Shells -

1.5 to 2.0 pound fresh whole jicama
Peel jicama and using a mandolin thinly slice the jicama (as thin as you can get it). Try to get the pieces as round as possible similar to a tortilla. This might take some practice. If you can get them real thin, you might want to use two when assembling the tacos.

Prepare Salad -

Mixed greens
Ripe avocado, peeled and cut into chunks
Juice of fresh limes
Salt and pepper to taste

Wine Pairing Suggestion -

A Lawrence Dunham Vineyards Viognier or your favorite Sauvignon Blanc pairs well with this recipe. Viognier is a highly aromatic and fruity wine that is a nice accompaniment to spicy foods.

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