

2016 Berry Blast Off Winning Recipe by Merry Graham of Newhall, CA:

Lemongrass-Ginger Strawberry Shrimp Crisps on Pickled Pepper & Strawberry Avocado Mash with Strawberry Sriracha Drizzle

Ingredients

Pickled Pepper Strawberry Avocado Mash:

1/3 cup Chianti red wine vinegar
1/3 cup water
3 tablespoons granulated sugar
1/2 cup chopped red onion
1 tablespoon chopped Serrano pepper
2 large avocados
1/3 cup chopped cilantro leaves
1/3 cup chopped strawberries
1 tablespoon Lemongrass-Ginger Sauce
salt

Crisps and Garnishes:

12 (2-inch) mini corn tortillas
2 cups canola or peanut oil
cilantro

Lemongrass-Ginger Sauce & Strawberry Shrimp Topping:

1 tablespoon finely grated lemongrass
1/2 tablespoon finely grated ginger
1 medium freshly grated garlic clove
1/2 teaspoon sriracha hot sauce or to taste
1/3 cup freshly squeezed lime juice
1 1/2 tablespoons fish sauce
2 tablespoons granulated sugar
1 package (16 oz) 31-20 count, cooked, peeled, deveined tail-less deveined shrimp
1/2 cup snipped cilantro leaves
1/2 cup chopped celery
1/4 cup chopped green onion
1 1/2 cup chopped strawberries, chopped

Sriracha Drizzle

1 cup fresh strawberries, roughly chop
1/2 tablespoon fresh grated ginger
1-2 tablespoon agave, depending on sweetness of strawberries
1/2 tablespoon sriracha sauce
1 teaspoon lime juice

Instructions

Pickled Pepper & Strawberry Avocado Mash: In a small saucepan, over high heat, bring to a boil vinegar, water, and sugar. Add red onions and Serrano pepper; set aside for 10-15 minutes.

Mash avocados with a fork. Using a slotted spoon remove pickled solids, and add ½ to bowl of avocado mash, and reserve ½ for shrimp topping. Keep pickling brine in saucepan; set aside. Add to mash, cilantro, strawberries, and 1-tablespoon Lemongrass-Ginger sauce (after making it). Salt to taste.

To Make Crisps: In large skillet, heat oil to 350 degrees. Fry tortillas, single layer at a time, turning once with tongs, until golden brown. Drain on paper towels. Lightly salt chips.

To Make Lemongrass-Ginger Sauce & Shrimp Topping: In small bowl, whisk lemongrass, ginger, garlic, hot sauce, lime juice, fish sauce, and sugar. Transfer 1-tablespoon sauce to avocado mash. Mix remaining sauce with bite-size pieces of shrimp and pickled solids. Add cilantro leaves, celery, green onion, and strawberries to shrimp and gently toss.

To Make Strawberry Sriracha Drizzle: In saucepan with pickling brine, add strawberries and ginger. Bring strawberries and ginger to a boil and simmer 5 minutes. Using a slotted spoon remove strawberries and puree in a mini food processor. Push strawberry puree through a mesh strainer. Add agave, 2-3 tablespoons pickling brine, and sriracha. Add lime juice only if a little more acid is needed. (Make changes dependent on flavor of strawberries.)

To assemble: Place 1-2 crisps on individual plates or liners. Top crisps evenly with Pickled Pepper & Strawberry Avocado Mash, leaving ½-inch rim around outer edge. Top avocado mash with Lemongrass-Ginger Strawberry Shrimp, and drizzle with Strawberry Sriracha. Garnish with cilantro.

Yields: 12 (2-inch) strawberrized appetizers