



Honeydew, Shrimp & Jicama Salad

½ honeydew Melon, thinly sliced lengthwise
1 piece peeled fresh ginger
4 & 1/2 cups water
1 tablespoon whole black peppercorns
5 tablespoons fresh lemon juice, divided
1 pound large whole shrimp
1 ½ teaspoons fish sauce
1 tablespoon extra-virgin olive oil
4 radishes, thinly shaved
2 large scallions, thinly sliced on the bias
¼ Jicama bulb, peeled and thinly shaved
Coarse ground pepper

Directions:

1. Cut ginger into 1/4-inch slices and grate about 1 teaspoon for sauce. Bring water to a boil and add, sliced ginger, peppercorns, and 3 tablespoons lemon juice to a boil. Add shrimp and reduce heat to low. Cover, and poach until just cooked through (about 2-3 minutes). Drain and remove ginger and peppercorns, and shock buy adding to ice water to stop cooking process.
2. Build sauce by whisking together 2 tablespoons lemon juice, the grated ginger, fish sauce, and oil. Toss the shrimp, melon, radishes, half the scallions and Jicama with the fish oil mixture and season generously with salt and coarse pepper.

This recipe is a great way to show the versatility in a Honeydew melon and amaze your guests with the unique combination of flavors and ingredients.