

TERRA D'ORO

GINGER GRILLED PRAWNS & SUMMER BOUNTY

SERVE WITH TERRA D'ORO PINOT GRIGIO

This recipe makes a large serving platter for 2-4 people!

INGREDIENTS

1.5 lbs jumbo prawns, cleaned & marinated
1 piece lemon grass, minced
1 large thumb ginger, minced
1 hot pepper, minced
¼ cup coconut oil
1 tbsp fish sauce
1 tbsp soy sauce
1 tbsp rice wine vinegar
Sprinkle salt
3 pieces stone fruit (nectarine or peaches), cut into wedges
Tossed with olive oil and salt
Large handful of thai basil (or regular basil), thinly sliced
1 bunch of scallions, thinly sliced
¼ head napa cabbage or salad greens
4 pcs baby squash or zucchini, sliced into thin rounds & marinated
¼ red onion, thinly sliced
Healthy grind black pepper
Glug of olive oil
2 cloves garlic, minced
Tsp salt
Store bought ginger soy dressing



INSTRUCTIONS

1. Prepare the ingredient list by cutting and marinating the appropriate ingredients. Marinate the shrimp for 1-2 hours. Use firm nectarines or peaches that won't fall apart on the grill. Use tender, baby squash about 6 inches long because it will be marinated and served fresh. The ginger dressing should be sweet and tangy.
2. Prepare a hot grill. Grill the shrimp followed by the nectarines.
3. Prepare a large platter with a base of napa cabbage or lettuce greens. Artfully place the shrimp and stone fruit on the lettuce. Fill the spaces between with the marinated squash. Sprinkle the scallions and basil over the platter. Lightly dress the dish with salad dressing.
4. Serve on an outside patio in the sunshine with a cold bottle of Terra d'Oro Pinot Grigio!

Recipe curated by Chef Justin Lewis, Amador County