

SNOW PEAS RED PEPPER AND SHRIMP SALAD

Contributed by Noreen

3/4 lb. snow peas
2 tbsp. sesame seeds
1/2 lb mushrooms, sliced and peeled
1 small sweet red pepper, cut in thin strips
16 jumbo shrimp or 24 med shrimp, cooked, shells removed and cooled

WALNUT DRESSING

1 clove garlic, minced 1/2 cup orange juice
3 tbsp. white wine vinegar
1 tbsp. gran. sugar
1/4 tsp. salt
2 tbsp olive oil
3 crushed walnut meats
fresh ground pepper



Cook the shrimp, shell and de-vein, (do not overcook). Refrigerate.

Top and string peas; blanch in boiling water for 2 minutes or until bright green and slightly pliable. Drain and rinse under cold water; dry thoroughly and set aside.

In ungreased skillet over med. heat, cook sesame seeds for 2 minutes until light brown, shaking often..Set aside.

DRESSING: In a food processor, combine garlic, orange juice, vinegar, sugar, salt, pepper and crushed walnuts. Mix. With machine running, gradually add oil.

In a bowl, combine snow peas, mushrooms, red pepper. Just before serving, toss shrimp in dressing; remove for garnish.

Combine dressing and sesame seeds with snow peas, mushrooms and pepper and toss.

Place salad on 8 individual serving plates and garnish with shrimp.