



BALLATORE



Spicy Asian Shrimp Salad

Looking to add a little spice to your life? Try our delicious Spicy Asian Shrimp Salad, which pairs stunningly with our Ballatore Rosso Spumante.

Dressing Ingredients:

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| 1 clove garlic, minced | 2 Tbs lime juice |
| 1 tsp Thai hot chili paste (or to taste) | 2 Tbs + 2 tsp sugar, granulated |
| ¼ cup Thai Fish Sauce | |
| ½ cup water, warm | |

Salad Ingredients:

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| 1 large head red-leaf lettuce, torn into pieces | 12 cilantro sprigs |
| 1 lb shrimp, cooked and peeled | 12 large mint leaves |
| 4 oz bean sprouts | ½ peanuts, roasted and chopped |
| 1 medium carrot, peeled & shredded | |
| ½ medium cucumber, thinly sliced | |

Directions:

Combine the ingredients for the dressing in a small bowl and stir until sugar dissolves. Place the lettuce in a large salad bowl. Arrange the remaining ingredients over the lettuce. Drizzle with dressing to taste, garnish with chopped peanuts and serve with extra dressing on the side.

Serves six to eight.

Suggested wine pairing: *Ballatore Rosso Spumante*

