

Chef Michael Gibson

## Asian Shrimp Cocktail

Serves 24

24 Shrimp  
2 Cucumbers  
1 Jicama  
1/2oz. Rice wine vinegar  
2tsp. Black sesame seeds  
1 can frozen Orange juice  
4 tbl. Honey  
1 Red bell pepper

One day ahead...Seed and quarter red bell pepper, slice meat from skin. Slice skin into very thin strips. Place in ice water, cover and keep in fridge.



Butterfly shrimp and cut a small slit near tail. Slip tail through slit and boil in water. Shock in ice water.

Place orange juice concentrate and 4 tbl honey in saucepan. Heat over low heat until reduced by  $\frac{1}{4}$ . Chill.

Julienne cucumber & jicama on a mandoline. Toss together with rice vinegar.

Place small amount of slaw on plate, top with shrimp, lace with orange sauce, sprinkle sesame seeds and top with pepper curl.