



## PICKLED SHRIMP SALAD WITH BUTTERMILK VINAIGRETTE DRESSING

Chef Govind Armstrong teaches us the process of pickling shrimp to mix into a salad and how to make homemade dressing. See video on How to Make Pickled Shrimp on the Hallmark Channel .

### Brine Ingredients:

5 Bay Leaves  
2 t. Kosher Salt  
1 T. Chili Flakes  
1 T. Mixed Peppercorns  
1 T. Mustard Seed  
1 t. Fennel Seed  
1 T. Coriander Seed  
5 Clove Sliced Garlic  
2 C. Cider Vinegar  
1 Lemon Juice and zest  
½ C. Sugar (to taste)  
Shrimp Ingredients:

2lbs Cleaned Shrimp (poached in boil)  
1 Small Carrot Thinly Sliced  
1 Small Onion Thinly Sliced  
12 Green Beans Cut on Bias  
Dressing Ingredients:

1 t. Blended oil  
3 T. Diced Shallot  
1 ½ C. Riesling Wine  
2 T. Champagne Vinegar  
2 T. Apple Cider Vinegar  
2 T. Agave Nectar  
¾ C. Buttermilk  
Salad Ingredients:

1 Bunch Kale Washed and Trimmed  
6 Ea Brussels Sprouts  
Heart of 1 Escarole  
6 Sprigs Flat leaf parsley  
6 Tangerines (segment)  
½ C. Smoked Pecans  
12 ea Pickled Shrimp  
Make the Brine:

Bring to a boil.  
Add 3 C filtered water & 2 cups blended oil.  
Make the Shrimp:

Layer shrimp and veg in canning jars, pour over hot brine, cover and cool.  
Chill overnight and serve.

Kale, Escarole and Brussels With Pickled Shrimp & Buttermilk  
Serves 4 as Starter Salads

### Dressing:

In a small sauce pan, add olive oil and sweat shallot until translucent. Add wine and reduce to sec, add vinegars agave and allow to cool. Whisk in buttermilk and adjust seasoning with salt and pepper.

### Salad:

Chop the kale and place in a bowl, season with salt, pepper and a t. of the dressing.  
Massage the kale until it deepens in color and begins to break down.  
Add all ingredients but the shrimp, dress and season to taste with salt, pepper and transfer to 4 plates.  
Garnish with 4 shrimp each and serve.