

## Cucumber Shrimp Rolls

<http://userealbutter.com/2008/12/06/cucumber-shrimp-rolls-recipe/>

1 English cucumber  
1/2 cup rice wine vinegar  
3 tbsps sugar  
1 ripe avocado  
1 pink grapefruit  
1/2 lb. raw medium shrimp, peeled and deveined (leave tails if desired)  
daikon sprouts (optional)  
18 skewers

In a medium saucepan, combine sugar and rice wine vinegar and mix until sugar is dissolved. Set over high heat and boil for two minutes. Remove from heat and let cool. Using a mandolin, knife, or potato peeler, slice long slivers of cucumber lengthwise (please be careful!). Place cucumber slivers in a bowl and pour the vinegar mixture over them. Refrigerate for 30 minutes. Slice the avocado into segments as thick as a finger. Supreme the grapefruit: cut away outer peel and slice out the segments with a knife. If the segments are very fat, then you can slice them in half (like a filet). Skewer each shrimp so that the body is straight. Cook the shrimp in boiling water for two to three minutes or until cooked through. Drain and rinse in cold water. To release the shrimp, don't pull the skewer, but twist it until it comes out free.

Take one strip of cucumber and lay flat on a work surface. Place at one end a piece of avocado, grapefruit, shrimp, and daikon sprouts if using. Carefully roll them up in a bundle. Serve.