

Thai Shrimp Salad

<http://userealbutter.com/2012/04/15/thai-shrimp-salad-recipe/>

a fusion of my own recipe and [this lovely recipe from Rachel Cooks Thai](#)

1 lb. shrimp, peeled, de-veined, and butterflied
vegetable oil or butter to brush over the shrimp
1 head red leaf lettuce, washed and torn into bite-sized pieces
1-2 shallots, sliced thin
1/3 cup red onions, sliced thin
1/3 cup cilantro, roughly chopped
1/3 cup fresh mint, roughly chopped
1/4 cup lemon grass, sliced thin
2 Persian cucumbers (or 1 English), julienned
2 carrots, julienned or shredded
1 cup bean sprouts

dressing:

2 limes, juice of
2 tbsps fish sauce
1 tbsp sugar
1 Thai bird chile, sliced
4-5 slices of fresh ginger
2 cloves garlic, sliced

Make the dressing first: Place the lime juice, fish sauce, sugar, chile, ginger, and garlic in a small saucepan. Stir over high heat until the sugar dissolves. Bring to boil for a minute then remove the dressing from the heat. Strain the dressing and discard the solids. Set aside and let cool. *Note: If the lettuce is wet, the water can dilute the dressing, in which case I recommend doubling the dressing. Or if you prefer your salad dressing to be stronger, double the dressing recipe.

Skewer the shrimp onto metal or bamboo skewers and brush with vegetable oil or butter. [I ran out of oil, so I used butter and it was awesome.] Grill the shrimp over high heat for 2 minutes, then turn the skewers over and let grill for another 2 minutes. Remove from heat and carefully unskewer the shrimp. Place the lettuce, shallots, red onions, cilantro, mint, lemon grass, cucumbers, carrots, and bean sprouts in a large serving bowl. Pour the dressing over the vegetables and toss to mix everything together. You can serve the shrimp on a bed of salad or toss the shrimp in with the salad. Serves 4-6.