

Sonoma Shrimp Salad - (4 servings)

2 tbsp. dried tomato pieces
(not oil-packed)

¼ cup balsamic vinegar

2 tbsp. extra-virgin olive oil

1 tbsp. chopped fresh basil

2 tsp. Dijon-style mustard

2 cloves garlic, minced

1/8 tsp. pepper

12 oz. fresh or frozen peeled
and deveined shrimp

4 cups water

1 clove garlic

8 oz. asparagus, cut into

2-inch lengths

6 cups torn mixed

salad greens

2 medium Asian pears,

thinly sliced

1. In a small bowl pour boiling water over tomato pieces to cover; let stand for 2 minutes. Drain.

2. For dressing, in a screw-top jar combine tomato pieces, vinegar, the extra virgin olive oil, basil, mustard, the 2 garlic cloves, and pepper. Cover and shake well. If desired, cover and chill for up to 24 hours.

3. Thaw shrimp, if frozen. In a large saucepan bring the water and the 1 clove garlic to boiling; add asparagus. Return to boiling. Simmer, uncovered, for 4 minutes. Add shrimp. Return to boiling. Simmer, uncovered, for 1 to 3 minutes more or until shrimp are opaque. Drain, discarding garlic. Rinse shrimp under cold running water; drain well. Cover and chill for 4 to 24 hours.

4. To serve, divide greens and pears among 4 salad plates. Top each with some of the shrimp and asparagus. Shake dressing; drizzle each serving with about 2 tablespoons of the dressing.