The Friday 4

4 FRESH IDEAS YOU CAN USE IN 4 MINUTES OR LESS

1 Quick Recipe: Everyone Rolls Their Own Dinner!

Quick, Easy and Delicious...

Savory Asian Shrimp Wraps
1 1/2 LB Large Shrimp, Peeled
2 Jalepenos, Ribs and Seeds Removed
1/2 Cup Fresh Lime Juice
Zest of a Lime
1/4 Cup Chopped Cilantro
1/4 Cup Chopped Parsley
2 Garlic Cloves
1/2 Cup Olive Oil
Kosher Salt to Taste
1/2 Cup Chopped Peanuts
2 Heads Butter Lettuce

Step One Remove the Shrimp from your **Brine***, (if using),and pat dry. Make a marinade for the shrimp by blending in your food processor: the jalepenos, lime juice, zest, cilantro, parsley, and garlic. Slowly drizzle in the olive oil. Spoon it into a zippy bag and add the shrimp. Place in the frig for a couple of hours.

Step Two Preheat your gas grill on high. (Or get your grill pan really hot!) Remove the shrimp and discard the marinade. Grill the shrimp for 1- 2 minutes per side, remove, and sprinkle the shrimp with salt. On 4 plates, place the shrimp, some butter lettuce and chopped peanuts.

2 Kitchen Smidgen

You can improve the flavor and texture of almost any shrimp by***Brining*** them! In a large bowl, add 1 Cup Salt and 1/2 Cup Sugar to 2 Cups Boiling Water. Fill the bowl with ice cubes. Add your shrimp, place in the frig about 2 hours. Remove, rinse well, and use in any recipe calling for shrimp.

3 Get Creative

And Serve Fresh Mint Salad with your wraps. In a bowl, place 4 large shredded carrots. Add 1/2 red onion, cut in very thin slices. In another bowl, combine 2 minced garlic cloves, 1/4 cup fish sauce, 1/2 cup sugar, zest and juice of a lime and 1/2 of a jalepeno, minced. Toss the first bowl with the second bowl. Set aside for the flavors to blend. Just before serving, toss the salad with 3 TB each chopped fresh mint and basil.

4 WINE of the Week

Martin Codax ALBARINO
Rias Baixas, Spain 2006

About $14.00 at Publix

If you haven't tried Albarino yet, Savory Asian Shrimp Wraps are the perfect opportunity! Albariño is the name of the wine and the name of the white grape from Rías Baixas in Galicia, in Spain's northwest. You'll smell ripe apricots and taste delicious grapefruit and lemon zest flavors in the glass.