



doghouse

grilled shrimp and shaved carrot salad with dijon vinaigrette

THE FRESH FLAVORS IN THIS DISH ARE WONDERFULLY BALANCED BY DOG HOUSE PINOT GRIGIO. PERFECT FOR THE DOG DAYS OF SUMMER, THIS DELECTABLE PAIRING IS SURE TO LEAVE THEM BEGGING FOR MORE!

INGREDIENTS

4 large carrots, washed and peeled

1 Tbsp Dijon mustard

¼ cup orange juice

3 Tbsp white verjus (or rice wine vinegar)

1 Tbsp honey

5 Tbsp olive oil

1 Tbsp chives, chopped

12 medium shrimp, deveined

1 clove of garlic, crushed

½ tsp. rosemary, chopped

Kosher salt

Freshly ground black pepper

METHOD

Pre-heat the grill.

Using a vegetable peeler, rotate the carrot to peel long thin strips into a bowl. Discard the core.

In a separate bowl, combine the orange juice, mustard, verjus and honey. Salt to taste. Whisk in 3 Tbsp. olive oil. Pour mixture over carrots and sprinkle with chives, mix well. Allow carrots to marinate at room temperature for 10 minutes.

In another bowl, combine the shrimp, garlic, 2 Tbsp. olive oil and rosemary. Season shrimp with salt and pepper and cook until firm and opaque in color. Transfer shrimp to plate.

To serve, dress four plates with the carrot salad, garnish with grilled shrimp and drizzle remaining dressing from the carrots over salad.

Serves 4