

Grilled Shrimp with Mango-Radish Salsa

Contributed by Gary Booth

For shrimp:

In a large bowl, toss 30 peeled large shrimp with $\frac{1}{4}$ cup each of olive oil and orange juice, along with 1 tsp each salt and pepper. Let rest in the refrigerator while the salsa is being made and the grill is being lit and preheated to 400-450 degrees (medium-high).

For salsa:

Combine 2 diced mangos, 2 [supremed](#) limes and juice from the peel, 1 supremed orange, zest from 1 lime and 1 orange, 8 or 10 radishes diced, 2 tbs chopped cilantro, 2 tbs olive oil, and 1 tsp Punjab red tandoori seasoning (available at Whole Foods) or your favorite chili powder. Toss in a bowl, then transfer one third of the mixture to a blender, along with salt and pepper to taste; blend until smooth. Combine this with the diced mango-radish mixture again. This constitutes the salsa.

To execute:

Grill your shrimp on both sides for a total of 10 minutes (I undertake this task with the shrimp on skewers; it just saves me from chasing shrimp all over the grill). Plate them up along with the salsa dolloped on top and more served on the side.

