

Grilled Shrimp, Avocado and Corn Salsa

Adapted from "Picnics" by Leslie Mansfield

Serves 6

6 ounces large raw shrimp
1 tablespoon olive oil
salt and freshly ground pepper to taste
6 roma tomatoes, seeded and chopped
½ cup corn kernels
1 red bell pepper, chopped
4 scallions, chopped
1 jalapeno chili, seeded and minced
¼ cup freshly squeezed lime juice
½ teaspoon salt
¼ teaspoon cayenne
2 avocados, diced

Prepare a hot fire in the grill. Brush the shrimp with the olive oil and season with salt and pepper. Grill the shrimp on both sides until cooked through. Let cool then coarsely chop.

In a large bowl combine all the other ingredients, except the avocado. Cover and chill for at least 30 minutes to allow the flavors to marry.*

Stir in the diced avocados and serve with tortilla chips.

Serve with Handley Cellars Gewurztraminer

* For a picnic, refrigerate overnight in a sturdy plastic container with a tight fitting lid. Stir in the avocados just before departure. Put in an insulated traveling pack along with a bottle of cold wine. Serves 2 or 3.