

Shrimp Aquachile with Local Melon

(Courtesy of Chef Lindsey Chelini of BackDoor Bistro in Vacaville)

Ingredients:

- 2# peeled and deveined shrimp size 16/20, sliced in half lengthwise
- 8-10 limes
- 2 jalapeno chile with seeds
- 1 serrano chile without seeds
- 2 bunches cilantro, washed thoroughly and roughly chopped with stems
- Salt
- Tortilla or potato chips for serving
- Summer melon such as cantaloupe, honeydew or a comparable heirloom variety



Instructions:

- Prepare shrimp and set aside in a large shallow bowl.
- Juice 8 of the limes and increase to 10 if they do not seem very juicy and place in a blender.
- Add both types of chiles, cilantro and a generous pinch of salt to the blender with the lime juice.
- Blend on high until vibrant green and emulsified. Taste for salt and add more if needed.
- Pour mixture over shrimp and allow to marinate in refrigerator at least 4 hours. The shrimp will be barely starting to turn pink, similar to ceviche, but will have a much more tender bite to them.
- Top with a small dice of the melon and serve with tortilla chips or potato chips. Can also be topped with avocado, cucumber and thinly sliced red onion.

Wine Pairing: Longevity Wines' Livermore Valley Pinot Blanc