

While looking through back issues of my beloved *Gourmet* magazine from the month of June, I found a shrimp, jicama and apricot salad recipe. My husband loved this salad because it is crunchy, fresh and light. For me, the salad was a little bland, yet it was refreshing and elegant in its presentation. It is a perfect salad if you are counting your calories. I can imagine a salad like this being served decades ago in a fancy private club or hotel. Even though this is not my favorite salad, I decided to post it anyway. But I made a few changes. I bought cooked shrimp instead of cooking raw shrimp. In this case, I don't think it makes much difference. If you omit the shrimp you have a salad for a regular meal.

Ingredients

1 lb cooked shrimp
¼ cup plus more seasoned rice vinegar
1 tsp minced garlic
1 tsp peeled and minced ginger
1 lb jicama, peeled and cut into 1/8-inch matchsticks
1 long European seedless cucumber, peeled and cut into 1/8-inch thick matchsticks
1 lb firm, ripe apricots cut into ¼-inch thick wedges
¼ cup chopped cilantro
salt and pepper to taste

Directions

Make the dressing by whisking together the vinegar, ginger, garlic and oil. Add the shrimp, jicama, cucumber, and cilantro . Season with salt and pepper.

recipe from *Gourmet* magazine
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