

Grilled Shrimp in Lettuce Leaves with Serrano-Mint Sauce

INGREDIENTS

- 1 pound large shrimp (about 36), peeled and deveined
- 3 tablespoons canola oil
- Salt and freshly ground pepper
- 12 leaves green curly leaf lettuce
- Serrano-Mint Sauce, recipe follows
- Chili oil, for drizzling, optional
- Fresh cilantro leaves

Serrano-Mint Sauce:

- 1 cup tightly packed mint leaves, plus more for garnish
- 2 serrano chiles, chopped
- 4 cloves garlic, chopped
- One 1-inch piece fresh ginger, peeled and chopped
- 2 teaspoons sugar
- 1/4 cup white wine vinegar
- 2 tablespoons fish sauce
- Salt

DIRECTIONS

1. Preheat the grill to medium-high. In a large bowl, toss shrimp in oil and season with salt and pepper. Grill the shrimp for 1 to 2 minutes on each side or until just cooked through. Be careful not to overcook the shrimp, or they will be tough and rubbery. Remove from the grill.
2. Place about 3 shrimp in each lettuce leaf. Drizzle with the Serrano-Mint Sauce and with a little chili oil, if desired. Sprinkle with a few cilantro leaves. Roll up the lettuce leaves, and eat immediately.

Serrano-Mint Sauce:

1. Place all ingredients, except for salt, in a blender. Pulse until smooth. Season, to taste.