



Arugula, Fennel, Royal Corona, and Shrimp Salad

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1 Prepare the shrimp.

2 To make the dressing: in a small bowl, whisk together the honey, lemon juice, orange juice, orange zest, and olive oil. Season with salt and pepper. (I like quite a bit of salt in this; taste as you go).

3 In a salad bowl, combine fennel, arugula, orange segments, and onion. Add most of the dressing and toss gently but well. Top with the Royal Coronas and the shrimp, and drizzle with the remaining dressing.

- 1 pound peeled and deveined shrimp, cooked as you like (Sando pan sautés his in olive oil and garlic or grills them. I poached mine by bringing a pot of water with lemon slices and peppercorns to a boil, dropping the shrimp in, turning off the heat, putting a lid on the pot, and waiting five minutes before immediately placing the shrimp in an ice bath: perfect every time)

- 1 teaspoon honey
- 2 teaspoons fresh lemon juice
- 1 tablespoon orange juice
- 1 teaspoon freshly grated orange zest
- 1/4 cup extra virgin olive oil
- Salt and pepper to taste
- 1 small fennel bulb, thinly sliced with a mandoline
- 4 cups baby arugula (rocket), washed and dried
- 1 orange, peeled and cut into segments (I peeled mine and cut it into thick rounds, then in half again; you may want 2 oranges depending on their size)
- 1/2 small red onion, thinly sliced with a mandoline
- 1 ½ cups cooked and drained Rancho Gordo Royal Coronas