

Garlic Shrimp with Thai Salsa

by Patricia Nieh

Carlson

Thai Salsa Ingredients:

- 1 Large Mango, peeled, seeded & chopped
- 2 Green Onions (white part only), chopped
- 1/4 Cup Fresh Basil Leaves, chopped
- 2 Garlic Cloves, minced
- 2 Tbsp. **Carlson The Very Finest Fish Oil**
Lemon Flavor
- 2 Tbsp. Lemon Juice

Add to Taste:

Salt and Black Pepper, coarsely ground

Thai Salsa Directions:

In a bowl, combine all ingredients & mix well.
Cover & refrigerate until ready to serve.

Recipe continued on back ...



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Garlic Shrimp Ingredients:

- 12 Large Shrimp, shelled and deveined
- 2 Tbsp. Garlic, minced
- 1-1/2 tsp. Sugar (or 1/2 - 3/4 tsp. of Fructose can be substituted)
- 4 tsp. Canola Oil (or Macadamian Nut Oil)
- 4 Green Onions, chopped
- 1 tsp. Fresh Ginger, minced
- 2 Tbsp. Fresh Cilantro Leaves, chopped

Add to Taste:

Salt and Pepper

Garlic Shrimp Directions: In a bowl, mix together shrimp, garlic, salt, pepper and sugar (or fructose). In a wok or skillet, heat oil over high heat. When oil is hot, add shrimp mixture and stir-fry quickly until shrimp turn orange-pink (about 1-2 minutes). Add green onions and ginger. Stir-fry for an additional 30 seconds. Remove shrimp from oil and sprinkle with fresh cilantro.

Remove Thai Salsa from refrigerator and use as a dip for Garlic Shrimp.

Yields: 2-3 servings

Garlic Shrimp with Thai Salsa can easily be made in larger quantities. Both dishes are popular at parties and backyard cookouts.