

# Shrimp Tacos with Radish Salsa

Recipe by Michelle Anna Jordan - published by Press Democrat  
March 27, 2019 Longboard Vineyards Wine of the week - 2018 Watergirl Rosé

## Ingredients

Makes 2 to 4 servings

Radish Salsa- Recipe below

¾ pound (about 12) large shrimp, such as Gulf Prawns, heads removed  
Kosher salt  
1 lime  
2 tablespoons olive oil  
8 fresh corn tortillas  
2 tablespoons chopped fresh cilantro leaves

## Radish Salsa

Makes about 1 to 1 ½ cups

1 large bunch French Breakfast radishes, trimmed and cut into small dice  
1 very small red onion, cut into small dice  
1 fresh serrano, seeded and minced  
1 garlic clove, crushed and minced  
- Zest of 1 lime  
3 tablespoons chopped fresh cilantro leaves  
1 tablespoon chopped fresh Mexican oregano, if available  
- Kosher salt  
- Black pepper in a mill

2 tablespoons freshly squeezed lime juice, plus more to taste  
2 tablespoons extra-virgin olive oil, plus more to taste

Put the diced radishes, onion, serrano, garlic and lime zest into a medium bowl. Add the cilantro and Mexican oregano, if using, and toss gently but thoroughly. Season generous with kosher salt and several turns of black pepper, add the lime juice and toss again. Stir in the olive oil, cover, refrigerate for 30 minutes, taste, correct for salt and acid balance and enjoy right away.

## Preparation

Make the radish salsa, cover it and refrigerate it until ready to use.

Set the shrimp on a clean work surface and use a sharp knife to cut them in half-lengthwise, cutting through the shell.

Remove the shells and tails and devein, if necessary. Put the shrimp into a medium bowl and season with salt.

Cut the lime in half through its equator. Set one-half aside and squeeze the juice from the other half into the bowl with the shrimp. Toss gently.

Pour the olive oil into a medium sauté pan set over high heat and set a large heavy skillet over medium high heat. When the pan with the oil is hot, add the shrimp and any juices that have collected in the bowl and cook quickly, turning a time or two, until the shrimp turn pink. Do not overcook them! Season with salt, remove from the heat, cover and keep hot.

Heat the tortillas in the other pan, turning them several times, until they are fully soft and heated through. Working quickly, set two tortillas, on top of each other on individual plate. Divide the shrimp among the tortillas, spoon radish salsa on top and sprinkle with cilantro.

Cut the remaining half lime into four wedges and set a wedge alongside each taco.

Enjoy right away, with plenty of chilled rosé alongside.



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