



Grilled Shrimp and Chorizo with Orange Saffron Aioli and Grilled Vegetable Salad

serves 4

For Aioli

1 cup good quality mayonnaise (I used *Delouis from France)
2 teaspoons minced garlic
Pinch of saffron dissolved in a tiny drizzle of good quality olive oil.
1 heaping tablespoon of *Piquant Orange Slices
Mix all ingredients together.
Refrigerate.

12-16 bigger size shrimp. peeled but tails left intact
8 thick slices of *chorizo sausages casing removed
Assorted vegetables cut in rough chunks (for new potatoes, par boil)
combination I used; new
potatoes, asparagus, red bell pepper, radicchio, zucchini
Good quality cooking olive oil,
*Fleur de Sel with Grilled Spices
Freshly ground pepper

Arugula

2 tablespoons *Blood Orange or *Mandarin Orange Olive Oil
Coarse salt
Freshly ground pepper
Fresh rosemary-optional

Heat Grill

In separate bowls toss shrimp and vegetables with olive oil, Fleur de Sel with Grilled Spices and pepper.
Grill the vegetables turning, frequently until they are semi firm and have nice grill marks. Set aside.

Grill the shrimp either right on the grill watching carefully or on skewers. The shrimp will only take 2 minutes on each side.

Cut the vegetables in bite size pieces. Toss with arugula, orange olive oil, coarse salt and pepper.

Arrange salad on plate, top with shrimp, chorizo slices (no need to heat) and a dollop of aioli. Garnish with fresh rosemary if desired.