

Grilled Shrimp, Fennel and Radicchio Salad with Mandarin Oranges Balsamic Reduction

Serves

4

Ingredients

12 medium shrimp, de-veined, de-shelled, tails left on. (small Bay shrimp can also be used)
1 medium fennel bulb, cut into bite sized pieces, lengthwise
4 large oranges, top cut off and center taken out. (optional)
1 -cup Mandarin Orange slices (optional)
4 medium to large radicchio leaves cut into small strips, (large leaves can be used as container for salad)
Extra virgin Olive oil
Fresh ground black pepper
Kosher Salt

Preparation Instructions

Heat the grill to a good grilling temperature. In a medium bowl with olive oil and some salt, marinate the shrimp for a few minutes. Cut the fennel and the radicchio into strips. Put in another bowl with olive oil and season. Prepare the oranges for stuffing, or Grill the Mandarin orange slices, Grill the shrimp, radicchio and the fennel on both sides. Stuff the oranges with the fennel and the radicchio and some of the Mandarin orange wedges. If using large shrimp, hang a few off of the sides of the oranges if stuffing them. Drizzle with a little olive oil and serve.

Balsamic Reduction

In a saucepan, place one cup of balsamic vinegar. And $\frac{1}{4}$ cup sugar. Over medium to low heat, reduce to about $\frac{1}{2}$ cup until it thickens and turns into a syrup like consistency. Put into a squeeze bottle.

Option 2

Place all the ingrediance in a grilled radicchio leave. drizzle with olive oil, salt and black pepper and pour some orange juice over it. Small bay shrimp can be used for this or sautéed medium to large shrimp.