Shrimp Salsa

From the Gulf Coast Research Laboratory

Here is another cool recipe for the hottest month on the coast, August. It just takes a few minutes to put this salsa dish together and then you are ready to mix a cocktail, take a breath and escort summer out and welcome fall.

Source
This recipe comes from Anita Arguelles, GCRL marketing specialist, fly fisher, and food enthusiast.

Serves six

Tips from the Cook
When working with jalapenos, be sure to wear disposable gloves to keep the juices of the jalapeno from getting on your skin. If no gloves are handy, then try to minimize how much your skin comes in contact with the inside of the jalapeno. The burning stays around even after washing the skin.

Ingredients
- 16 oz cooked peeled shrimp, drained and chopped into ¼” to ½” pieces
- 4 ripe tomatoes seeded and diced
- 6 tbsp red onion, chopped into ¼” pieces
- 3 tbsp jalapenos, diced fine (more or less to taste)
- 2 cloves garlic, finely minced
- 2 tbsp chopped cilantro
- 2 limes, juice of (or more to taste)
- 2 tbsp olive oil
- 1/2 tsp kosher salt
- Serve with chips or crostini. Makes a great garnish with fresh grilled fish.

Instructions
In a large bowl combine diced tomatoes, onion, jalapenos, garlic, lime juice, olive oil, and salt in a non-reactive bowl and let it sit about 5 minutes. Add the shrimp and toss, taste for salt and adjust as needed. Refrigerate and let the flavors come together at least an hour before serving.

This is one of a series of recipes that highlight the wealth of delicious local seafood ingredients available on the Gulf Coast of Mississippi. Do you have a family favorite? Get in touch; perhaps we can add it to the collection.

Look for more Mississippi seafood recipes on the web at www.usm.edu/gcrl/public/recipes

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