

SHRIMP COCKTAIL EXOTIQUE ☉

- 2 navel oranges
- 1½ pounds medium shrimp
(32 total), shelled and deveined
- 2 teaspoons extra-virgin olive oil
- ¼ teaspoon minced and mashed
garlic

For sauce

- ½ cup mayonnaise
- 3 tablespoons ketchup
- 1½ tablespoons Cognac
- 2 teaspoons fresh lime juice,
or to taste
- ½ teaspoon sugar
- a pinch of cayenne

- 3 firm-ripe California
avocados
- 6 canned hearts of palm,
drained, rinsed, patted dry,
and cut crosswise into
½-inch pieces

With a sharp knife cut a slice from top and bottom of each orange, exposing flesh, and arrange with a cut side down on a cutting board. Cutting from top to bottom, remove peel and pith. Working over a bowl, cut orange sections free from membranes, letting sections drop into bowl, and squeeze in excess juice from membranes.

Into a large saucepan of boiling salted water plunge shrimp and poach at a bare simmer just until firm, 1 to 2 minutes. Drain shrimp in a colander and transfer to a large bowl. While shrimp are still warm add oil, garlic, and 1 tablespoon juice from orange sections, stirring to coat shrimp. Let shrimp cool to room temperature.

Make sauce:

In a small bowl whisk together sauce ingredients until smooth. *Sauce may be made 1 day ahead and chilled, covered.*

Quarter avocados lengthwise, removing pit and peel, and cut into ½-inch dice. Transfer orange sections with a slotted spoon to shrimp mixture and add hearts of palm and avocado, folding ingredients together gently.

Divide salad among 4 plates, mounding it, and spoon sauce over salad. Serves 4. ♦