

SHRIMP TACOS WITH JICAMA-MANGO SALSA

(from the Bewitching Kitchen)

for the salsa:

1 mango, peeled and cut into cubes
half a jicama, peeled and cut into small dice
2 Roma tomatoes, diced
1 large jalapeños, seeded, deveined and finely minced
juice of half a lime
drizzle of olive oil
salt and pepper to taste

for the shrimp:

1 pound large shrimp, peeled and deveined
1 quart water
1 /4 cup salt
1 /4 cup sugar
juice of half a lime
1 tablespoon grape seed oil
2 teaspoons chipotle chili powder
1 teaspoon oregano
1 /4 teaspoon ground cumin
salt and pepper to taste (go easy on salt, as the shrimp will be brined)

to serve:

tortillas, taco shells, guacamole, Cotija cheese

For mango salsa, combine mango, jicama, tomatoes, and jalapeño in a bowl. Add the lime juice, olive oil, and season to taste with salt and pepper. Refrigerate for a couple of yours if you have the time.

Prepare a mild brining solution mixing 1 quart water with 1 /4 cup kosher salt and 1 /4 cup sugar, plus the juice of half a lemon. Submerge the shrimp in the solution for about 20 minutes. Remove shrimp from brine, rinse briefly and dry on paper towels.

In a small bowl, mix together chipotle, oregano, cumin, salt and pepper until evenly mixed. Sprinkle over shrimp, rubbing on both sides. Heat the oil on a large nonstick skillet, when really hot add the seasoned shrimp in a single layer. Cook until shrimp are opaque and sides are browned. Cut the cooked shrimp into pieces for serving, if you like, or leave them whole.

Arrange the shrimp inside tacos or over tortillas, spoon the salsa, and if desired, add guacamole and Cotija cheese.