

# MARINATED VIETNAMESE SHRIMP

*From Mary Kay Harrington*

I found this recipe in the *LA Times* years ago, and it's been a hit at many parties. Invariably, I'm asked for the recipe. It takes no time at all to prepare, but at least four hours to marinate.

## **Ingredients:**

1 pound, cooked peeled shrimp (any size)

1 tsp pressed garlic

1/4 c minced cilantro

1/4 c minced mint

1/4 c minced green onions

1/4 c oil

1/4 c Asian fish sauce (nuoc mam)

1/2 c lemon juice

1 1/2 T sugar

1/8 tsp red pepper flakes

For serving, English cucumber slices, Belgian endive leaves, red leaf lettuce

## **Preparation:**

1. Place food in plastic food bag.
2. Combine garlic, cilantro, mint, green onion, oil, fish sauce,, lemon juice, sugar and red pepper flakes in bowl. Mix well.
3. Add marinade to shrimp, seal tightly and shake bag to coat shrimp.
4. Chill at least 4 hours or overnight

To serve, drain shrimp and place on cucumber slices. Arrange on lettuce-lined serving dish. Serve chilled. ☺