



Florida Fresh Agua Chile

By *Louis Robinson*

- 3 Florida Key West pink shrimp
- 5 segments Florida pink grapefruit
- 7 thin lengthwise slices of Florida cucumber
- ½ serrano chile sliced super thin
- 5 yellow cherry tomatoes
- 5 super thin slices of red onion
- 1 tablespoon agave syrup
- 2 teaspoons olive oil
- ½ small avocado
- 1 pinch cilantro leaves
- 1 tablespoon chopped cilantro stems
- 1 pinch smoked serrano salt
- 8 Key limes, juiced (ice cold)

Cut each Florida pink shrimp in half lengthwise. In a super hot non stick pan, add one teaspoon olive oil and kiss each side of the shrimp to the pan, and put aside.

In a blender combine the lime juice, agave syrup, cilantro stems and most of the serrano chile, saving a few slices of the serrano for garnish. Blend on high until completely smooth and set aside.

Take each cucumber slice and roll it up on itself and set it aside. Cut each cherry tomato in half. Cut the avocado into several thick slices so you can stand them up on the plate and keep the shape of the half avocado.

Place the avocado in the center of the plate, flat side down, to keep the shape of the avocado. Place the shrimp halves, the tomato, cucumber, grapefruit, and onion artfully around the avocado. Pour the lime juice mixture over the shrimp, and garnish with cilantro leaves and serrano slices. Finish the plate with a drizzle of the remaining olive oil and a sprinkle of smoked serrano sea salt.

Enjoy promptly! Preferably in the hot Florida sun!!

