

# Sesame Gulf Shrimp

with Avocado Purée and Florida Citrus Sauce  
serves 6

*This recipe is by Chef Dean Max of Even Keel Fish & Oyster in Ft. Lauderdale. "There's something about the water which is magical to me," Max muses in the introduction to his cookbook, A Life by the Sea. "My love of food is fed from the fond memories of smells and tastes of my childhood."*



## Ingredients:

18 each gulf shrimp (U-10 size)  
1 cup flour  
1 cup soda water  
pinch sesame seeds  
pinch baking soda  
6 cups peanut oil  
3 each avocados  
2 Tbs sesame oil  
2 each limes  
1 each shallot

Florida Citrus Sauce (page 2)

## Preparation:

Whisk the flour, sesame seeds, baking soda, soda water and salt. Chill the batter in the refrigerator until needed. Clean the shells from the body of the shrimp and de-vein them.

Heat the oil in a small deep fryer to 350 degrees. Dip the shrimp in the batter while holding the tail fins. Carefully, dip the shrimp three quarters of the way into the oil and hold it there for 4 seconds before letting it go. Repeat the process for all the shrimp. You will have to fry the shrimp in batches of 3-4 at a time. Transfer them to a warm plate covered with a paper towel. Season them with fine sea salt when they come out of the oil.

Purée the flesh of the avocado with the sesame oil, lime juice, minced shallot, and salt.

To serve, spoon equal amounts of the avocado purée on each of the six plates. Position 3 of the shrimp in the avocado purée. Drizzle 2 tablespoons of the citrus sauce (page 2) around.

## Florida Citrus Sauce

Yield 1 cup

The mixture of all these distinctive acidic fruits give a great tropical flare to any dish. Its light feel makes it a great pair with fried and grilled seafood.

- 1 each grapefruit
- 2 each oranges
- 1 each lemon
- 1 each lime
- 1 each tangerine
- 2 each kumquats
- 1 stalk lemongrass (chopped)
- 1 Tbs fresh chopped ginger
- 1 Tbs coriander seeds
- 1 Tbs fennel seeds
- 2 each shallots (minced)
- 2 Tbs rice vinegar
- 2 Tbs fresh pressed peanut oil
- 3/4 cup grape seed oil

Zest, segment, and juice the grapefruit, oranges, lemon, lime, and tangerine. Thinly slice the kumquats and remove their seeds. Place the segments and the kumquats in a bowl. Place the citrus juice, zest, ginger, lemongrass, coriander, fennel, and shallots in a small pot to reduce over a medium flame. When the juice has reduced to just before a paste, press it through a fine mesh strainer. Add it to the bowl with the segments and whisk in the vinegar and oils. Season with salt and fresh ground pepper.