YIELD Makes 8 small servings PREP TIME 10 minutes COOK TIME 15 minutes

## gear

medium pot slotted spoon grill or grill pan

## ingredients

1 pound (about 4) ripe but firm peaches

1 tablespoon olive oil

1 pound U16/20-size shrimp, peeled and deveined, tails still attached

1 to 2 small serrano peppers, sliced thinly (one is spicy, two is SPICY)

1 teaspoon fresh lemon juice

1 teaspoon fish sauce

1/2 teaspoon kosher salt

<sup>1</sup>/<sub>4</sub> teaspoon freshly ground black pepper

## 🕼 Tip

Before you do anything with hot peppers, put your latex gloves on.

## grilled shrimp and peach salad with serranos

(Cold fish)

I'm obsessed with green papaya salads like I get at my favorite Thai joints. I wanted to make an American version that harnessed the potent "sweet meets heat" against the salty, funky fish sauce of the classic Thai dish. I drew inspiration from a trip I took to Georgia, where I ate Georgia shrimp and Georgia peaches. There was something about them, maybe even *terroir* (the flavor of the landscape in which the things grew) that made them a perfect pair. In this recipe, grilled peach does battle with potent serrano peppers, with shrimp serving as referee. This is a perfect dish to grill and then chill, or, if you'd like to cook it and eat it warm, it's just as good.

**Prep the peaches.** Fill a medium pot with water and bring to a boil. Score a small X in the bottom of each peach. Dunk each peach in the boiling water one at a time for about 30 seconds, then remove the peach with a slotted spoon. Once cool enough to handle, gently peel off the skins; they should slide off like silk pajamas.

Cut the peaches in half and remove the pits. Cut each half into 4 wedges. Place the peaches in a single layer on paper towels. If needed, refrigerate for up to 2 hours, if you aren't grilling immediately.

**Grill the peaches and shrimp.** Preheat a grill or grill pan over high heat. Brush the oil onto the grates.

Grill the peach wedges, flipping once, until nice grill marks appear on both sides, about 4 minutes per side. Put the peaches, with the burnt edges and all, into a serving bowl.

Grill the shrimp on the first side until the tail is pink, 2 to 3 minutes, then flip and cook until firm, another minute or two.

Add the grilled shrimp to the peaches. Add the serranos, lemon juice, fish sauce, salt, and black pepper to the bowl and toss to coat. Refrigerate the salad until chilled.

HOLD IT? The salad will keep in the refrigerator, covered, for up to 2 days.

**PLATE IT!** This is best served from a giant serving dish. Use a slotted spoon to serve, so the "juice" doesn't weep all over the plate.

**BREAK IT:** Cut back on the heat, replace with some cinnamon, and try this again in the fall with apples instead of peaches. While not as juicy and sweet, their crunch will be a great textural balance to the shrimp.

