

tomato salad

with shrimp and black volcanic sea salt

SERVES 4 TO 6 TIME ABOUT 20 MINUTES

When I was in Hawaii I had this version of a tomato salad with shrimp and volcanic salt, and it was amazing. First of all, it looks beautiful—the red tomatoes, pink shrimp, and inky black crystals on top are a vision of delightfulness. Then you take that first bite and the little salt crystals give up their crunchy, oceanic, mineral-y salinity. Next you taste the sweet shrimp, like they jumped right out of the water and onto your plate. And of course fresh, sweet, juicy, slightly acidic tomatoes bring it all together. It's not just another tomato salad—it's a party in your mouth!

MISE EN PLACE

Extra virgin olive oil

4 cloves garlic, smashed

Crushed red pepper

1 pound large shrimp,
peeled and deveined

Kosher salt

1/2 pint heirloom cherry
tomatoes, halved

1 pound heirloom tomatoes,
cut in various shapes

1/2 white onion (if you have
a Maui onion, that's
great), thinly sliced

6 large fresh basil leaves,
cut into a chiffonade

1/4 cup red wine vinegar

Black volcanic sea salt

ANNE-NOTATION Okay, so you may not have a volcano in your backyard or access to volcanic salt at your grocery store. But you can get it online or use another kind of big, flaky salt like Maldon—it's really just about feeling that salty punctuation in contrast to the sweet tomatoes and shrimp.

- 1 Coat a large sauté pan with olive oil. Add the garlic and a pinch of crushed red pepper and bring the pan to high heat. When the garlic is golden and very aromatic, about 2 minutes, remove it and ditch it—it has fulfilled its garlic destiny. Toss in the shrimp, season with kosher salt, and cook for 2 to 3 minutes, or until the shrimp

turn pink on the outside and are opaque all the way through. Remove from the heat and reserve.

- 2 In a large bowl, combine all the tomatoes, onion, basil, and a pinch of crushed red pepper. Add the vinegar and the juices from the pan. Toss gently.
- 3 Arrange the salad on serving plates and top with the shrimp. Sprinkle with the sea salt and serve.

*you say tomato ...
I say "SUPER YUM"!!*

