

KATE'S AMARETTO SHRIMP

Serves one

For the Sauce

- 2 Tbs mayonnaise
- $\frac{1}{2}$ Tsp Amaretto liqueur
- 1Tsp honey
- $\frac{1}{4}$ Tsp fresh lemon juice
- Pinch ground cayenne pepper
- Combine all ingredients in a bowl with a whisk



Flower Blossom Salad

- **3 each edible flowers such as pansies or freesia stems removed**
- **a touch of lime juice**
- **a touch of olive oil**
- **salt and pepper to taste**
- **Gently toss the edible blossoms into the sauce**

Shrimp

- **3 peeled large prawns**
- **Cornstarch**
- **$\frac{1}{2}$ cup light olive oil**
- **Toss the shrimp in the seasoned cornstarch until evenly coated. Heat skillet to medium-high heat and add the olive oil. Cook the shrimp about two minutes on each side. Place cooked shrimp in a bowl and add sauce.**