

# From the Neighbor's Kitchen

## Shrimp Salad with Avocado and Grapefruit

*This bright spring salad will serve four as a light main course.*

### Ingredients

- 1 lemon, halved
- 1 pound extra-large shrimp (21 to 25 count), peeled and deveined
- 2 tablespoons fresh lime juice from 1 lime
- 1/2 teaspoon honey
- 1 inch piece ginger, minced (about 1 1/2 teaspoons)
- 1/2 teaspoon table salt
- 1/4 teaspoon ground black pepper
- 1/3 cup canola oil
- 2 medium pink grapefruits, segmented
- 1 tablespoon chopped fresh mint leaves
- 2 ounces snow peas, strings removed and cut crosswise into 1/8-inch strips
- 1 large avocado, pitted, peeled, and cut into 1/2-inch dice
- 16 leaves Bibb lettuce, washed and dried

### Directions

- ❖ Place 3 cups water in a medium saucepan. Squeeze the juice of both lemon halves into the water; add the squeezed halves to the water as well. Bring to a boil over high heat and boil for 2 minutes.
- ❖ Remove the pan from the heat and add the shrimp. Cover and let stand off heat for 8 minutes.
- ❖ Meanwhile, fill a medium bowl with ice water. Drain the shrimp into a colander, discard the lemon halves, and immediately transfer the shrimp to the bowl with the ice water to stop cooking and chill them thoroughly, about 3 minutes.
- ❖ Drain the shrimp again into a colander and transfer them to a large bowl. Refrigerate the shrimp until needed.
- ❖ Meanwhile, whisk together the lime juice, honey, ginger, salt, pepper and oil in a small bowl until smooth.
- ❖ Remove the chilled shrimp from the refrigerator and add the grapefruit, mint, snow peas, and avocado to the bowl with the shrimp. Pour the vinaigrette over the shrimp mixture and toss gently to coat.
- ❖ Arrange the lettuce leaves on four plates and top with the shrimp salad. Drizzle the lettuce leaves with any vinaigrette left in the bowl and serve immediately.

## Quick & Easy Orange Dessert

*This is a perfect light dessert. Chopped pecans may be added if desired.*

### Ingredients

- 1 small package orange Jell-O (regular or sugar-free works fine)
- 1 12-oz. container small curd cottage cheese
- 1 8-oz. container Cool Whip, thawed
- 1 15-oz. can crushed pineapple (drained)
- 1 11-oz. can mandarin oranges (drained)



### Directions

- ❖ Mix Jell-O powder with cottage cheese and thawed Cool Whip while pineapple and oranges drain.
- ❖ Stir in pineapple and oranges.
- ❖ Refrigerate at least two hours or overnight.

*Share your favorite tried-and-true recipes by sending them to shoreline@townofpks.com. Please include a brief description of how you came to have the recipe (passed down from Grandma, adapted from a favorite cookbook, etc.).*

## Dining Out

By Cindy Schersching

### Floyd's 1921 Restaurant reopens

Downtown Morehead City came alive with the reopening of Floyd's 1921 Restaurant. Recovering from the devastation of Hurricane Florence and punched again by following tornados, Floyd's opened with a splendid mix of old and new—in the restaurant design and on the menu. With high expectations, we were pleased to attend the soft opening in early April—and we were not disappointed.

The footprint of the restaurant now displays fireplaces on multiple walls and a redesigned bar. The simple and elegant décor blends nicely with familiar features that create a welcoming atmosphere on all levels and provides a perfect backdrop for an outstanding meal. You will recognize exquisitely prepared familiar dishes and choices of new items that make this Morehead City landmark the place to go for special occasions as well as for casual get-togethers. The bar is fully stocked, and the wine list is created to satisfy any palate.

The new scallop BLT appetizer on a fried green tomato was the perfect way to begin the evening. I had the catch of the day tuna, seared, on a bed of grits surrounded by collards—and left nothing for a to-go box. My husband ordered Floyd's classic crab cakes of such proportion that he had enough for lunch the next day. The entire evening was expertly serviced. The staff was skilled, attentive and ready to respond.

Under the direction of Floyd and Shanna Olmstead, all bases are covered. This couple has given so much to the community, including, but not limited to, tireless support of the community college hospitality program, shaping and providing opportunities for future culinary experts. While they impact the culinary industry on an international level, they are outstanding ambassadors for Morehead City and Carteret County. Floyd's 1921 Restaurant is their signature in brick and mortar.

Floyd's is located at 400 Bridges Street in Morehead City. As of press time, they were open for dinner only at 4 p.m., Tuesday through Saturday, and all day on Sunday beginning at 11 a.m. Call 726-1920 for reservations or information on catering or special events.

## Disposing of Cardboard

**Cardboard boxes should be recycled— NOT placed in the trash**

Break down boxes and place them in your recycling bin. If you have a large amount of cardboard, please break it down and deposit it in one of the town bins located behind town hall and at Lot C adjacent to the Public Safety Building.