From the Neighbor's Kitchen

Shrimp Pasta Salad

Submitted by Arleen Grazcewski

This is a delicious spring or summer salad that's easy to make, yet never fails to impress. It makes a lovely addition to the table and often results in requests for the recipe.

Ingredients

8 ounces medium-size shell pasta

1/2 to 3/4 cup Mint Tarragon Dressing (recipe below)

1 pound cooked shrimp (peeled and deveined, 31-40 count)

Large nectarines cut into thin wedges

1 cup seedless cucumber (chopped)

Fresh raspberries and arugula as garnishes

Directions

- Cook pasta according to package directions, and plunge into ice water to stop the cooking process. Drain well and place in a large bowl.
- Stir in shrimp, nectarine, cucumber and dressing.
- Garnish with raspberries and arugula.
- Serve with remaining dressing.

Mint Tarragon Dressing

Ingredients

1/3 cup canola oil

3 tablespoons chopped fresh mint

1 tablespoon chopped fresh tarragon

1 tablespoon honey mustard

1 teaspoon lemon zest

1/4 cup fresh lemon juice

l teaspoon salt

1/2 teaspoon dried crushed red pepper

Directions

Whisk together all ingredients until blended.

Adjust salt as needed.

Dressing recipe variations

- Lemon-Herb Dressing with Chives and Tarragon: substitute chopped fresh chives for
- Lemon-Herb Dressing with Basil: substitute 1/3 cup chopped fresh basil for mint and tarragon



Butterflied Leg of Lamb

Submitted by Connie Brophy

We originally had this lamb at Bill's aunt's 50th anniversary party on Long Island, NY. Inasmuch as we have been married 52 years, you can imagine how long ago that was. The recipe was given to me by the caterer and has been a family favorite for all these years.

Photo by Connie Brophy

Ingredients

Butterflied leg of lamb Equal parts Kitchen Bouquet browning and seasoning sauce and soy sauce (enough to marinate the meat)

Directions

- Marinate the lamb in the refrigerator for about two hours
- Grill until it reaches 145 degrees (medium rare)—or longer based on your preference.
- Let lamb rest on a cutting board before carving into thin slices.

What's Up With PARC?

By Jean McDanal

The Easter Bunny arrived in style on a Pine Knoll Shores fire truck to help celebrate our annual Easter Egg Hunt on March 27 at Garner Park. Volunteers hid 2,500 eggs to the delight of over 125 children. Everyone seemed to enjoy the hunt and the lemonade and cookies that followed. Thanks to Leann Sanders, Linda and Ron Pearson, Kelly Clark, BJ Peter, Barbara Holman, Teresa Stanton-Law and Dan Law for helping to make this event such a success.

We are gearing up for Kayak for the Warriors activities in late May and June. The 5K Beach Run will be held on Saturday, May 28, beginning at the Clam Digger Inn in Beacon's Reach. The reception and auctions will be held Thursday, June 4, at the NC Aquarium at Pine Knoll Shores. Our signature event, the kayak and paddleboard race, will be held on Saturday, June 6, beginning at Garner Park. There is something for everyone. Please go to k4tworg for more details. Kayak for the Warrior t-shirts will be available for \$15 at town hall. See detailed event information in this issue of The Shoreline in "PKS 9th Annual Kayak for the Warriors Events."

There are two new pickleball courts in town, one at Garner Park and another behind town hall. As of press time, details were still being worked out on how nets will be made available for the courts.

Looking ahead. Mark Monday, July 4, for our annual Fourth of July parade to begin at Garner Park at 10 a.m. There will be a beach cleanup the following day, July 5, starting at the Iron Steamer beach access. Look for more details in next month's column.

If you have any suggestions for the Parks and Recreation Committee, please do not hesitate to email me at PARCPR@ec.rr.com or come to one of our meetings. PARC welcomes any suggestions for activities that will get people out, moving and involved. The next meeting is Tuesday, May 10, at 9 a.m. at town hall.

