



RECIPE CARD

SHRIMP AND PEAR SALAD WITH L8 HARVEST



L8 HARVEST VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar is made from Vidal grapes that are picked while naturally frozen in the winter, from the vine, and pressed immediately. Bottle aged for years.

Serves: 2
Prep Time: 5 min
Cooking Time: 10 min

- Ingredients:**
- 1 lb shrimp
 - 2 Pears diced
 - ½ cup Pecans, toasted
 - ½ cup blueberries and cranberries
 - 2 tbsp. olive oil
 - Salt and Pepper to taste
 - Drizzle with L8 Harvest Vinegar



- Method:**
- Season raw shrimp with salt and pepper to taste.
 - Cook shrimp in olive oil in a pan on the stove top over medium heat.
 - Cook about 3-4 minutes each side.
 - Combine pears, pecans, blueberries, cranberries and then shrimp.
 - Drizzle with L8 Harvest Vinegar to taste.