

SIMPLY WONDERFUL
RECIPES



**Recipe: Caribbean Spiced Shrimp, Pomegranate Emulsion,
Fennel & Kumquat Slaw**

★ This recipe comes from Chef Don Diem, who will demo the recipe today on CBS Better Mornings Atlanta. You can [catch the segment here](#), or make your own using the recipe below.

Here's how it's done:

Ingredients:

*Makes 4 servings

16-20 shrimp

½ fennel bulb, shaved

2 tsp Jamaican jerk spice (dry)

2 tbsp extra virgin olive oil

1 tsp cilantro

8 kumquats, sliced

¼ cup POM pomegranate arils

10 oz pomegranate emulsion (see recipe below – 6oz + 4oz reserved for service)

Method:

Combine shrimp and Jamaican jerk seasoning in a bowl. Heat oil in a sauté pan until just smoking; add shrimp, and sauté on both sides until cooked.

Add fennel, kumquats, cilantro, and pomegranate arils to sauté pan with shrimp and cook 1 minute.

Add 6 oz of pomegranate emulsion to pan and toss to combine.

Pomegranate Emulsion

1 tsp jalapeño, deseeded, minced

1 tsp shallot, minced

½ cup POM Wonderful 100% pomegranate juice

¼ cup lime juice

½ cup extra virgin olive oil

2 tbsp Dijon mustard

¼ cup honey

Method:

Gently combine all ingredients in a bowl except olive oil. Slowly whisk in EVOO in a steady stream to emulsify. Reserve for recipe.

Plating:

Place approximately 1-2 tablespoons of fennel slaw on 4 small platters or plates. Arrange 5 shrimp around the warm slaw on each plate. Drizzle 1oz of emulsion over each serving of shrimp.

<http://simplywonderful.com/post/73422084097/recipe-caribbean-spiced-shrimp-pomegranate>

