Spicy Grilled Shrimp and Melon Salad

Ingredients:

1	tsp.	Dried chilies de arbol powder (or dry chili powder)

5	T	Fresh lime juice with zest
¼	C	Sugar
1/3	C	Mint leaves, finely chopped
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2 2/3		Garlic cloves, sliced
¼	bunch	Cilantro, roughly chopped
1 1/3	Tbsp	Rice wine vinegar
1.25	C	Vegetable oil
1	tsp	Salt & Freshly ground pepper

1	lb	Shrimp, cleaned (26-30 count)
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1 1/3	qt	Watermelon, cantaloupe, and honeydew mix, diced in ½" pieces
1-2	T	Fresh mint, chopped

Procedure:

1) Toast dry chilies if necessary, in a dry pan to refresh.
2) Prepare lime-mint simple syrup. Combine lime zest and juice, sugar, and mint in a small pot and bring to a boil then allow to cool completely.
3) In a bowl, mix chile powder with lime-mint simple syrup. Emulsify by whisking in garlic, cilantro, rice wine vinegar, oil, salt, and freshly ground pepper. Adjust seasoning and spice accordingly.
4) Add some of the vinaigrette over cleaned shrimp and marinate for 15-20 minutes.
5) Combine melons and fresh mint with remaining vinaigrette and refrigerate for at least 30 minutes.
6) Prepare a hot grill. Remove shrimp from marinade. Grill shrimp for about 3 minutes then set aside to cool. Place melons and shrimp in a martini glass or other fun dish and serve!