

Ferraro's Cucina

Pomelo Salad with Chile and Coconut

Ingredients

2 tablespoons light brown sugar

2 red or green Thai chiles, finely chopped

2 garlic cloves, finely chopped

¼ cup fresh lime juice

3 tablespoons fish sauce

Kosher salt

½ cup unsweetened shredded coconut

½ cup vegetable oil

2 shallots, thinly sliced, divided

¼ cup peanuts, preferably skin-on

2 pomelos or 3 ruby red grapefruit

¾ cup torn cilantro leaves with tender stems

6 grilled shrimp

Preparation

- Whisk palm sugar and 1 Tbsp. water in a medium bowl to dissolve sugar. Whisk in chiles, garlic, lime juice, and fish sauce; season with salt. Balance with more sugar, lime juice, or fish sauce if needed.
- Toast coconut in a dry small saucepan over medium-high heat, stirring occasionally, until golden brown, about 4 minutes. Transfer to a small bowl.
- Heat oil in same saucepan. Add half of shallots and fry, swirling, until golden brown and crisp, about 3 minutes. Transfer to paper towels with a slotted spoon to drain; season with salt.
- Cook peanuts & shallots in oil until golden brown, about 2 minutes. Transfer to paper towels to drain; season with salt.
- Remove peel and white pith from pomelos. Tear membrane off and pull segments into large pieces, transferring to a large bowl as you go. Add cilantro, remaining shallots, and half of dressing and toss to coat. Add coconut, peanuts, and cooked shrimp; toss again. Divide among plates, drizzle with remaining dressing, and top with fried shallots.

