

Shrimp, Avocado & Corn Salsa

1 ripe tomato, peeled, pitted and diced
1/2 cup peeled, pitted and diced ripe avocado
1/2 cup fresh corn kernels
1/2 cup diced red onion
1 tbsp minced garlic
1/2 cup cooked and diced shrimp
1/4 cup finely chopped scallions
1/4 cup chopped fresh cilantro
Juice of two lemons
T.T. salt and pepper

Heat 1 tbsp of olive oil in a large skillet and saute' the corn kernels, onion, and garlic over medium-high heat and season with salt and pepper. Let cool. When cool, place all ingredients in a stainless steel bowl and toss gently. Chill.

Makes about 3 cups

Raspberry Spritzer

1 2/3 cups unsweetened raspberry puree
1 cup granulated sugar
1/4 cup fresh lemon juice
pinch of salt
6 cups seltzer
6 scoops vanilla ice cream

In a food processor puree the berries. Strain the puree through a strainer to eliminate seeds. Add salt and sugar, if required. Refrigerate until ready to serve.

In a small pitcher combine the raspberry puree, sugar, lemon juice and salt. Mix until the sugar is dissolved.

Spoon about 1/4 cup of the raspberry mixture into each glass. Place a scoop of ice cream in each glass. Serve immediately. Garnish with fresh berries.

Serves 6

Raspberry Puree

4 cups raspberries
pinch of salt
6 tbsp granulated sugar

Makes about 1 1/2 cups