



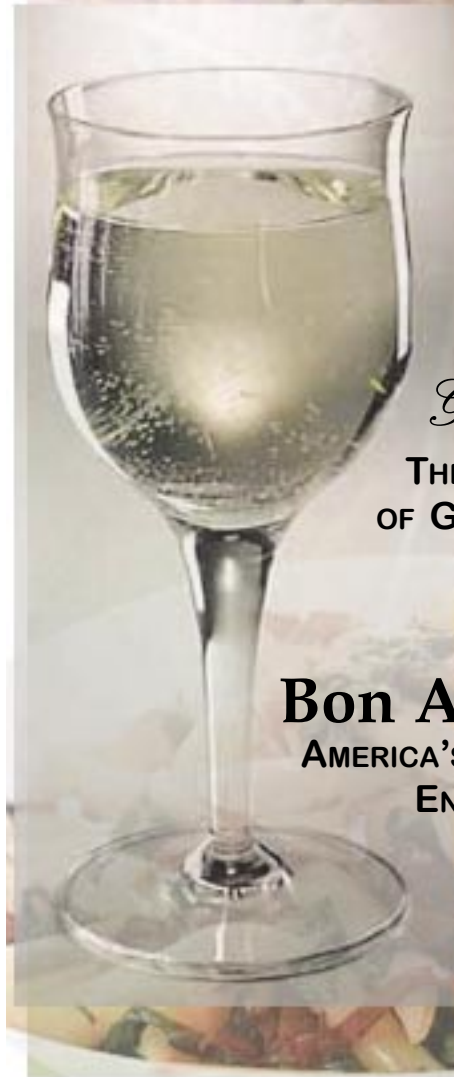
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THE MAGAZINE
OF GOOD LIVING

&
Bon Appetit
AMERICA'S FOOD AND
ENTERTAINING
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Epicurious-root word:

Epicurus

*Pronounced As: epikyours
(341-270 B.C.)*

Athenian philosopher.

*Epicurus defined philosophy
as the art of making life*

happy and strictly

subordinated metaphysics to ethics.

naming pleasure as

the highest and only good.

*as into food
as you are*

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SHRIMP SALAD WITH ZUCCHINI AND BASIL

Use packaged prewashed mixed baby greens to make this salad in practically no time. A chilled Sauvignon Blanc pairs well with the dish's fresh, bright flavors. See how to devein shrimp.

1/4 cup fresh lemon juice
 3 tablespoons drained capers
 1 shallot, minced
 1 tablespoon Dijon mustard
 1/2 teaspoon dried crushed red pepper
 1/2 cup olive oil
 1/2 cup chopped fresh basil



1 pound uncooked large shrimp
 2 zucchini, cut into 1/2-inch cubes (about 2 cups)

8 cups mixed baby greens (about 5 ounces)
 Freshly grated Parmesan cheese (optional)

Whisk lemon juice, capers, shallot, mustard, and dried red pepper in medium bowl. Whisk in oil, then basil. Season dressing to taste with salt and pepper.

Bring large saucepan of salted water to boil. Add shrimp and cook 1 minute. Add zucchini; continue cooking until shrimp are opaque in center and zucchini is crisp-tender, about 1 minute longer. Drain. Rinse under cold water and cool. Drain well. Transfer to large bowl. Add 1/3 cup dressing and toss to coat. Season to taste with salt and pepper.

Toss greens in large bowl with enough dressing to coat. Divide greens among 4 plates. Arrange shrimp and zucchini atop greens. Serve, passing Parmesan cheese separately, if desired.

Makes 4 servings.

Bon Appétit
 June 2001

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making meringue

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