



APRICOT GINGERED SHRIMP

2 cups cooked rice	1 tsp. thyme
24 medium shrimp, thawed and pat dry	1 cup white wine
1 small red onion, diced	1 cup canned apricots, roughly chopped
1 Tbsp. Fresh ginger, grated	
1 Tbsp. Olive oil	

Directions:

Saute onion and ginger in oil. Add thyme, wine and apricots with juice and simmer 10 minutes. Add shrimp and cook until shrimp is pink. Serve over rice.

Yield: 6 servings

Chef Brian Smith, Pearl Bistro, 1475 W 86th St, Indianapolis, 876-7990 www.pearlbistro.biz

Nutrition Information: 330 Calories, 4 gm fat, 1 gm saturated fat, 0 gm trans fat, 65 mg cholesterol, 63 gm carbohydrate, 1 gm fiber, 10 gm protein, 80 mg sodium

**William K. Nasser, MD 19th Annual Dining A La Heart Fundraiser Event
to benefit THE REVIVING HEART PROGRAM**