

Poached Shrimp with Meyer Lemon Ginger Sauce

Paired with 2019 Chileno Valley Vineyard Riesling

- 3/4 cup Meyer or regular lemon juice, divided
- 1/4 cup Dijon mustard
- 2 tablespoons chopped ginger
- 2 tablespoons brown sugar
- 1 1/2 teaspoons salt, divided
- 1 1/2 teaspoons pepper, divided
- 2/3 cup vegetable oil
- 1/2 cup chopped flat-leaf parsley
- 2 cups dry white wine
- 2 pounds rinsed, shelled, tail-on medium shrimp

Whirl 1/2 cup lemon juice, mustard, ginger, brown sugar, and 1/2 tsp. each salt and pepper in a blender until smooth.

Pour in oil with motor running. Whirl in parsley, then chill sauce in a small bowl.

Boil 4 cups water, wine, 1/4 cup lemon juice, and 1 tsp. each salt and pepper in a large pot. Add shrimp; cover, remove from heat, and let steep just until shrimp are opaque, 3 to 4 minutes. Drain; immerse in ice water until cold. Serve with sauce.