



Shrimp Crostini

Ingredients:

1 pound of Triple J Farms 15-19 count shrimp
3 tablespoons of butter
½ a small onion, diced
Juice of ½ a lemon
5 cloves of garlic, pressed
½ cup of white wine
2 cups of heavy cream
½ cup of whole milk
1 tablespoon of parsley
½ tablespoon of crushed red pepper
1 cup of freshly grated parmesan cheese
French baguette cut into ½-inch slices

Directions:

Preheat oven to 350 degrees.

Prepare shrimp by cutting their shells with shrimp shears or small scissors from behind the head down to the end of the tail. Marinate the shrimp in olive oil and salt & pepper.

Prepare the baguette by slicing it in ½-inch slices and brush them with olive oil.

To prepare the sauce:

Over medium heat melt butter in a large saucepan and add the onion and lemon juice. Sauté until onions are translucent. Add white wine and garlic and sauté for an additional 3 minutes. Add heavy cream and milk and reduce sauce by half. Once sauce is reduced, add parsley, crushed red pepper and parmesan cheese.

Bake baguette slices in 350-degree oven for 15 minutes to make crostini.

Bake shrimp in 350-degree oven for 10-12 minutes.

Remove shrimp from the oven and allow them to cool. Once cooled, remove heads and shells and place shrimp in the sauce to complete cooking.

Plate one shrimp on a crostini slice and cover with the sauce.