

SHRIMP AND PAPAYA CROSTINI

2 French baguettes, preferably day old
6 tbsp. Olive oil, divided in half
1 ½ lb. (600 gms.) Uncooked but cleaned shrimp
2 cloves of garlic, diced
1 large papaya
aioli (see below)
fresh or dried dill weed

1. Preheat oven to 400 F (200 C).
2. Cut baguette into ¼-inch slanted slices; lay in a single layer on a large baking sheet. Using about half of the olive oil, lightly brush each side of the slices. Bake 8 to 10 minutes or until lightly browned and crisp. Cool on a rack; keep at room temperature. (If making ahead, seal in plastic bag for up to 2 days or freeze; and reheat for a few minutes in a warm oven if crispness is lost during storage).
3. Make aioli and refrigerate.
4. Prepare the ripe papaya (purchase several days in advance so it definitely soft and ripe). Peel it and cut it in half. Remove all seeds. Cut flat, thin slices that will fit on top of the crostini.
5. When ready to serve, lay out prepared crostini on serving platter. Spread one teaspoon of aioli and then add one slice of papaya on each crostini.
6. Heat the other half of the olive oil in a skillet and cook the shrimp on moderately high heat with the diced garlic. Spread 2 oz. (approx. 1 tablespoon) of warm shrimp on each crostini. Sprinkle with dill and serve.

This should make two crostini per person when serving 8 people.

Easy Aioli:

1 ½ cups mayonnaise
2 tablespoon lemon juice
1 teaspoon garlic powder
½ teaspoon salt

Mix ingredients well the morning of the party, cover and refrigerate until needed.