

Shrimp Bruschetta

Category: Appetizer

Servings: 4

Rating: 10

Source: Fairwinds Dinner Group

Description:

Very good served with a crisp Pinot Gris.

Ingredients:

bay leaf	one only
mustard seeds	1/4 teaspoon
shrimp	1/2 pound, shelled and deveined
lemon peel	1 teaspoon, diced very small
lemon juice	1/2 tablespoon
capers	1 tablespoon, slightly minced
basil	3 tablespoons, fresh and minced
garlic	2 cloves, squeezed through a garlic press
tomato	3-4 medium tomatoes, seeded and diced
olive oil	3 tablespoons, extra virgin
baguette	diagonally sliced for four
salt	pinch sea salt
pepper	several grinds

Instructions:

Boil a cup of water with a bay leaf, some sea salt, and a few mustard seeds. Add the shrimp and cook until they rise to the surface, about 3 minutes. Remove from the heat, drain, and cool. Cut into small chunks.

Mix the lemon peel, lemon juice, capers, garlic, basil, olive oil, and tomatoes in a bowl and then add the shrimp. Toast baguette slices and cover with the shrimp mixture. Salt and pepper to taste and serve.