

# BLT Panini with Grilled Shrimp

**Category:** Panini/Pizza

**Servings:** 2

**Rating:** 10

**Source:** Based on Wolfgang Puck "Makes it Easy"

## Description:

We served a soft, mellow merlot with this and it matched nicely.

Wolfgang uses regular mayonnaise instead of Jalapeño Tartar Sauce.

## Ingredients:

shrimp	8-10 medium
olive oil	1/2 tablespoon
salt and pepper	to taste
shallot	2 large, minced
butter	3-5 tablespoons
white wine vinegar	1/2 tablespoon
white wine	1/4 cup
cream	1/4 cup
lemon juice	1 tablespoon
bacon	2-3 slices per sandwich, cooked until crisp
baguette	large size sourdough, cut in 6" lengths and halved
sub-recipe	Jalapeño Tartar Sauce
romaine lettuce	enough for all the sandwiches
tomato	4 medium, or as desired

## Instructions:

Shell and devein the shrimp, toss them in a half tablespoon of olive oil, season with salt and pepper, and grill them in the Panini maker at medium-high heat. Cool and slice in half.

Sauté the shallot in a tablespoon of butter over medium heat until just starting to brown. Add the vinegar and wine and cook over high heat until reduced to about 2 tablespoons. Add the cream and continue boiling until the liquid has reduced by half. Reduce the heat to low and whisk in a tablespoon of butter a bit at a time. Mix in the lemon juice, season with salt and white pepper, and continue cooking until it thickens to a sauce consistency. Strain the sauce into a bowl and add the shrimp, stirring to coat.

Lightly toast the bread and then spread the Jalapeño Tartar Sauce on one slice of each sandwich and butter on the other. Layer lettuce, tomato, bacon, and shrimp, seasoning the tomato with salt and pepper.

Grill in the Panini Maker until crisp and golden brown. Cool slightly and serve.