

Spicy Shrimp Hors d'oeuvre

- 1 bag frozen shrimp (65-70) deveined and shells removed
- 2 T sweet butter
- 1 T olive oil
- 1 T finely minced garlic
- 1 T finely minced ginger
- 2 T finely minced shallots
- Salt and pepper
- 2 T lemon juice
- 2 T finely chopped fresh dill
- 1 jalapeno, coarsely chopped
- 1 red pepper and 1 yellow pepper, sliced and cut into ½ in. long pieces.

Sauté red and yellow peppers in olive oil slowly for ten minutes. Set aside.

Melt butter and olive oil in large skillet and sauté garlic, ginger and shallots for two minutes. Add shrimp and cook for three minutes or until just done. Add salt and pepper to taste and toss well. Remove to a bowl and add lemon juice and dill and sautéed red and yellow peppers. Be sure to save all juice. Refrigerate for several hours before serving.

Sprinkle chopped jalapeno over the mixture. Serve in a low bowl.

People will spoon shrimp and peppers onto baguette slices or soak bread in sauce, anything to get at that sauce!

Serves 10

This is an embellishment of a Silver Palate recipe