



Fredericksburg Farms

Country Goodness, Gourmet Taste

[www.fredericksburgfarms.com](http://www.fredericksburgfarms.com) 830-997-0960

## Easy Shrimp Pate

Try this simple and easy little spread the next time you're having friends or neighbors to the house for wine or cocktails. It can be prepared up to two days before serving, and is actually best prepared the day before. The flavors have time to develop some harmony!

Makes about two cups.

2 pounds peeled and deveined shrimp, boiled in a spicy courtbouillon and chilled  
8 green onions, chopped, including green tops  
1 fresh bay leaf, minced  
1-1/2 tablespoons minced cilantro  
1/2 teaspoon sea salt or kosher salt  
1-1/2 teaspoons toasted and ground coriander seeds  
1 teaspoon chili powder  
1-1/2 tablespoons **Fredericksburg Farms Chipotle Pepper Sauce**  
6 tablespoons unsalted butter, room temperature  
1 cup whipping cream  
2 tablespoons tequila  
French baguette slices, about 1/20inch thick  
Cucumber rounds, salted and peppered  
Paprika

Combine all ingredients except bread slices, cucumber rounds and paprika in work bowl of food processor fitted with steel blade. Process until smooth. Refrigerate for at least four hours before serving. To serve, place a cucumber round on each slice of French bread. Spread some of the pate' on the cucumber rounds and garnish with dusting of paprika. Place on serving tray and serve.