



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Pan-Seared Spicy Shrimp on Savory Toasts

When we're able to get our hands on some good fresh Texas Gulf shrimp, we just go hog wild coming up with all kinds of ways to use those tasty little critters. If you like things on the spicy side, then you'll fall in love with this zesty dish, one of our favorites. It's quick, easy, and Oh! So Good.. Make the **Fredericksburg Farms Vaquero Jalapeno Beer Bread** the day before and putting the dish together is a breeze. Add a salad, and you're set for one festive meal!

To Serve 4 to 6.

- 2 pounds, peeled and deveined large (16-20 count) shrimp, with tail sections left intact
- 3 sticks butter
- 2 shallots, cut into tiny dice
- 3 large garlic cloves, minced
- 1 cup shrimp stock, made from bouillon cubes, or use bottled clam broth
- 3 tablespoons fresh lime juice
- 4 tablespoons **Fredericksburg Farms Hearty Homemade Salsa Mix**
- 2 tablespoons minced cilantro
- 6 cups cooked white rice
- 6 (1/2-inch thick) slices **Fredericksburg Farms Vaquero Jalapeno Beer Bread**, toasted

Rinse the shrimp under cold running water, then drain well. Pat the shrimp dry using absorbent paper towels; set aside.

Melt the butter in a heavy, deep-sided 12-inch skillet over medium heat. When butter has melted, sear the shrimp just until they turn opaque. Remove with a slotted spoon and set aside. Add the shallots and garlic and saute' shallot is wilted, about 5 minutes. Do not let the garlic brown. Stir in the shrimp stock or clam broth, lemon juice, and the **Hearty Homemade Salsa Mix**. Stir to blend well, then add the shrimp. Cook, stirring often, just until the shrimp turn rich coral-pink in color, about 10 minutes. Do not overcook the shrimp. Stir in the cilantro, blending well, and remove pan from heat.

To serve, place a mound of the cooked rice in the center of each plate. Slice the toasted bread in half diagonally and place one slice on each side of the rice. Spoon the shrimp and broth from the pan onto the toasts and serve hot.