



Taste and Savor

## 1 Quick Recipe:

### Overnight Remoulade with Roasted Shrimp

- 1 Cup Olive or Avocado Oil Mayo
- 2 TB Creole or Spicy Mustard
- 2 TB Ketchup
- 2 TB Minced Parsley
- 2 TB Minced Celery
- 2 TB Chopped Pickles
- 2 Garlic Cloves, Grated
- 2 Tsp Prepared Horseradish
- 1 Tsp Sweet Smoked Paprika
- 1 Tsp Hot Sauce

Mix all the ingredients together and put in the fridge overnight.

### Roasted Shrimp

- 1 LB Large Shrimp in the shell
- 1 Tsp Sea Salt
- 1 Tsp Freshly Ground Pepper
- 1 TB Olive Oil

Toss shrimp with salt, pepper and oil. Slide into 400F oven for 5 minutes. Remove and turn

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

# The Friday 4



over. Roast for another 2-3 minutes or until shrimp are opaque and firm. Peel the shrimp when they are cool enough to handle.

## 2 Kitchen Scoop

If you like cocktail sauce - you'll love this variation on the classic dipper. A combination of savory, spicy, fresh, tart and tangy ingredients create a Remoulade sauce. Originally a French recipe, its often associated with New Orleans and Creole cuisine. If you travel to Louisiana, you'll find lots of different "secret" ways of making this sauce,

but it's almost always based on mayo, with a spicy zip from horseradish and a briny element from pickles or capers.

## 3 Clever Idea

Of course you can use precooked and peeled shrimp for this delicious sauce - but try making the roasted shrimp. Its makes the shrimp taste much "shrimp-e-er" If you are enjoying shrimp in the Mediterranean - you would most likely be presented shrimp with the shell on so you can peel it yourself. Claim the international way of doing it and let your guests peel their own!

## 4 Cheers!

**Nostru Carricante**  
**Terre Siciliane**  
**Sicily**  
**About \$15**

You'll enjoy floral, pear and refreshing citrus aromas when you pick up the glass, and when you taste the wine, the flavors of herbs and citrus along with a touch of minerality will encourage you to go back for a second sip. The grape that the wine is made from, Carricante is an ancient grape from eastern Sicily, grown for hundreds of years on the volcanic slopes of Mt. Etna. The bright citrus flavor and vibrant acidity make it a wonderful wine pairing for the creamy dip.