

Acapulco Shrimp

Preparation Time: 10 minutes

Serves: 8

1 cup chili sauce
1 Tbsp. fresh lime juice
1-1/2 tps. white horseradish, creamy style
1/4 tsp. hot red pepper sauce
2 lbs. large cooked and peeled shrimp

Combine all ingredients, except shrimp, in a bowl. Mix until well blended. Serve with shrimp.

Savory Shrimp Stuffed Mushrooms

Preparation Time: 40 minutes

Serves: 4

1/2 lb. medium raw prawns	
8 water chestnuts, minced	
1 Tbsp. dried shrimp, soaked and minced	1 tsp. cornstarch
1 Tbsp. fresh ginger, minced	1/2 tsp. salt
2 tps. cilantro	1/4 tsp. sugar
1 egg white, lightly beaten	1/4 tsp. ground white pepper
1 Tbsp. soy sauce	12 large button mushrooms
2 tps. dry sherry or Chinese rice wine	cornstarch for dusting
	2 Tbsps. vegetable oil

To prepare filling: Shell and devein prawns. Mince prawns and place in a bowl. Add remaining filling ingredients (chestnuts, dried shrimp, ginger, cilantro) and mix well. Add marinade ingredients (all but last 3 listed) and mix well. Let stand for 10 minutes.

Trim and discard mushroom stems. Dust inside of mushroom caps with cornstarch; shake to remove excess. Place a heaping tablespoon of filling inside each mushroom cap.

3. Place a wide frying pan over medium heat until hot. Add oil, swirling to coat sides. Add mushroom caps, half at a time, filling side down; cover and cook until golden brown, about 10 minutes.

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