



NICHOLS LIVERPOOL

Stuffed Shrimp

4 16-20 count shrimp cooked tail on
1 long fresh chive diced
1 strip of cooked bacon diced
1 TBS fresh chopped garlic
1 TBS Caribbean Jerk seasoning
1 TBS dried granulated garlic
4 strips of puff pastry cut 7 in. long by ½ in. wide

Roasted Garlic-Jalapeno Tartar Sauce

½ cup mayonnaise
1 TBS fresh roasted garlic
2 drips Tabasco
¼ teas lemon juice
1 TBS dill relish
1 teas capers
2 TBS diced jalapeno pepper
1 TBS diced red onion

Tartar Sauce - just add all ingredients together in bowl and mix well. Cover and store in the refrigerator over night for the best flavor.

First take your shrimp and make a slice down the middle to butterfly it open. Next use ¼ of the bacon, fresh garlic and chives and fill the opening of the shrimp. Pull the shrimp around the filling the best that you can and wrap the shrimp, starting from the tail, with puffed pastry. The puffed pastry will overlap sealing the stuffing in the

shrimp. Be sure to use a fork and pinch the pastry together on each end so that when you drop them in the fryer the pastry doesn't unwind away from the shrimp. Season the puffed pastry with granulated garlic and Caribbean jerk seasoning. Drop into a preheated fryer and let fry until the pastry is golden brown.

Serve hot with a dollop of roasted garlic-jalapeno tartar and enjoy with a glass of Fox Run's Reserve Chardonnay or our Barrel Fermented Pinot Blanc!