

The Friday 4

4
FRESH
IDEAS
YOU
CAN
ENJOY
IN
4
MINUTES
OR LESS



1 Quick Recipe: Host a Party for the Neighbors and Friends or a Fun Family Dinner!

Make One, Two or More:

Jalepeno Mint Shrimp with Asian Inspired Remoulade

¼ Cup Canola Oil
3 TB Fresh Lemon Juice
1 Cup Chopped Yellow Onion
6 Cloves Garlic Chopped
1 ½ " Fresh Ginger, Grated
1 Jalapeño, Ribs & Seeds Discarded
1 Tsp Sea Salt
½ Tsp Freshly Ground Black Pepper
2 LB Large Shrimp, Peeled & Deveined
Rice Crackers
Asian Inspired Remoulade*
Chiffonade of Mint

Step One In a food processor place the oil through the black pepper and puree. Place the shrimp in a zippy bag, add the marinade and place in the fridge for an hour (up to 3 hours.)

Step Two Remove from the marinade and cook on the grill or broiler.

Step Three Top each rice cracker with a dollop of remoulade*, a shrimp and garnish with mint.

Asian Inspired Remoulade*

2 TB Tamari AND 1 TB Mirin
1 TB Honey
½ Tsp Grated Fresh Ginger
¼ Tsp Ground Ginger
¼ Tsp Red Pepper Flakes
¼ Tsp Black Pepper
½ Cup Reduced Fat Olive Oil Mayo
1 Tsp Toasted Sesame Oil

Whisk all the ingredients together in a bowl until well combined.

2 Kitchen Smidgen

Remoulade is traditionally a salad (Celeri Remoulade from France is a delicious salad made with celery

root), or seafood dressing, (Crab Louis is made with Remoulade). For this recipe I have taken the meaning to the Far East by adding Asian spices and sauces. One ingredient you may not be familiar with is Mirin. It's a rice wine used for cooking in Japan. Find it in the international section of your grocery store.

Click here to get the rest of this week's recipes AND a fun drink accompaniment for your festivities!

<http://www.tasteandsavor.com/blog.html>

3 Get Creative

Chiffonade is a French culinary term that means to shred or slice finely into long thin strips. You may confuse it with the word julienne. Typically the word chiffonade is used for leafy vegetables or herbs and julienne is used for round fat veggies to create long thin matchsticks.

4 WINE of the Week

Vina Nora Albarino

Rias Baixas Spain
About \$15.00 at Total Wine

Crisp, Clean and Refreshing this wine from Spain is a fun alternative to the same old whites for a holiday party. The grape and the name of the wine are the same - Albarino is sometimes called Spain's answer to Chardonnay for its ability to pair with food - especially light appetizers like the one above.