

Royal Red Rolls (shrimp)

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<https://gardenandgun.com/articles/the-king-of-shrimp-gulf-coast-royal-reds/>

Serves: 4

- 1 lb. whole Royal Red Shrimp
- 1 ¼ cup mayonnaise
- Zest of 2 lemons
- Juice of 2 lemons
- 1 tbsp. minced jalapeno (HdeH 3-4 slices of Anaheim green peppers)
- 1 ½ tbsp. honey
- 1 tbsp. red wine vinegar
- 1 tsp. hot sauce
- 1 tbs. salt (HdeH Kosher salt)
- ½ tsp. freshly ground black pepper
- ½ tsp. cayenne (HdeH less)
- 3 chopped leaves each of mint, parsley
- ¼ cup each diced celery and red onion

(HdeH romaine lettuce and toasted sesame bread)

1. Boil shrimp in water for 2-3 minutes. Cool, peel, devein, and chop each shrimp into 4 pieces
2. In a mixing bowl, whisk mayonnaise, zest and juice of lemons, jalapeno, honey, red wine vinegar, hot sauce, salt, pepper and cayenne
3. In another bowl, toss shrimp with mint parsley, celery and red onion
4. Fold mayo mixture with shrimp mix and chill
5. Plate over romaine leaves and serve with toasted bread



Photograph: Henri T. de Hahn