



Classic Shrimp Cocktail

SERVES: 4-6

PREP TIME: 5-10 MIN

COOK TIME: 20 MIN + 10 MIN

Ingredients

1 ¼ lb. (450g) large shrimp, we like 16/20 e-z peel, shells removed and reserved.
1 tablespoons plus ½ teaspoon kosher salt, divided
¼ teaspoon baking soda
4 cups/1 L 2 quarts (1.9L) water
1 cups (480ml) dry white wine
½ rib celery
½ medium yellow onion, diced
2 medium cloves garlic, smashed
2 sprigs parsley
Juice of ½ lemon

Cocktail Sauce:

3 tbsp. Ketchup
2 tsp. Horseradish
Juice of ½ lemon
Kosher salt and freshly ground black pepper

Directions

1. Peel Shrimp. Reserve shells. In a large bowl, toss shrimp with ½ tsp. kosher salt and 1/4 tsp. baking soda until evenly coated. Refrigerate until thoroughly chilled, about 30 minutes.
2. Roughly chop 1/2 onion, celery & garlic.
3. Make Court Bouillon: In a medium pot, combine the 4 cups of water with the white wine, onion, celery, garlic, parsley, lemon juice, and remaining 1 tablespoon of salt. Add reserved shrimp shells. Bring to a simmer over medium heat, then lower heat and gently simmer for 20 minutes.
4. Strain court bouillon (remove solids).
5. Add chilled raw shrimp to court bouillon and poach over a LOW heat until cooked through (170°F on an instant-read thermometer), 5-10 minutes.
6. Remove shrimp and chill again (we place in ice water for 1-2 minutes then pat dry).
7. Make cocktail sauce by combining ketchup, horseradish, lemon juice, salt & pepper. Serve with chilled shrimp!
8. Enjoy!



Maple-Spiced Pecans with Brie Cheese

SERVES: 4

PREP TIME: 3-5 MIN

COOK TIME: 8-9 MIN

Ingredients

- 1 small wheel local brie cheese
- 3/4 cup pecan halves
- 2 heaping tbsp. maple syrup
- 1 tsp. oil
- salt, as needed
- 1 tsp. garam masala
- 1 warmed demi baguette

Directions

1. Toast pecans on parchment-lined baking sheet in the oven for 3-4 minutes.
2. In a frying pan bring the syrup and oil to a boil over medium-high heat
3. Toss toasted pecans in syrup mixture for 1-2 minutes.
4. Using a spatula, scrape back onto baking sheet. Sprinkle with salt & garam masala and return to oven for approx. 5 minutes.
5. Add whole baguette to the oven to crisp on the outside but stay soft on the inside.
6. Remove pecans from the oven to cool completely.
7. Slice warmed baguette and serve with brie and pecans!
8. Pecans keep well and make a great gift sealed in a jar or container.



Mushroom Crostini

Your mushroom method for everything! From pasta sauce to grilled steak!

SERVES: 4-6

PREP TIME: 5-10 MIN

COOK TIME: 10-12 MIN

Ingredients

- 2 tbsp oil
- 300g cremini mushrooms
- 2 tbsp butter
- 1 leek, white part only
- 4-5 sprigs of fresh thyme
- Salt and pepper, to taste
- 1 demi baguette
- 1 garlic clove
- ½ cup or about 75g grated Handeck or Gruyere Cheese

Directions

1. Preheat frying pan over medium heat.
2. Thinly slice mushrooms & leek. Finely chop thyme (leave garlic whole).
3. Add oil to the pan, followed by the mushrooms. Sprinkle with salt. a
4. Add 1/4 cup water and let cook, undisturbed for about 5-7 minutes (until mushrooms are caramelized on the bottom)
5. Lower heat and add butter, leeks and thyme. Keep on low heat, stirring occasionally.
6. Toast bread for 1-2 minutes. Remove and immediately rub with the cut side of a garlic clove
7. Top with mushroom mixture & garnish with grated cheese. Enjoy!