

Recipes ** As Seen on CHEX TV from (ShrimpCocktailCafe.com)

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Tequila Shrimp Ceviche

12 - 21/25 black tiger shrimp, peeled and deveined
1/2 cup blanco tequila
1/2 jalapeno, minced
1 cup lime juice
1/3 cup freshly chopped cilantro leaves
Salt and freshly ground black pepper

Add all the ingredients into a large stainless steel bowl & mix gently.

Cover with plastic wrap and place into refrigerator, allowing the ceviche to marinate for about 20 to 25 minutes.

Prosciutto Wrapped Figs with basil and goat cheese

6 black mission figs, cut in half
6 slices prosciutto
goat cheese as desired
12 fresh basil leaves, washed

1. Cut the figs in half.
2. Hand mould desired amount of goat cheese to the fig.
3. Place one basil leaf over goat cheese.
4. Slice prosciutto in half (length ways) and wrap around the fig

Baked Oysters

6 Malpeque Oysters
¼ cup double smoked bacon diced
½ cup onion diced
¼ cup mushroom diced
¼ cup 35% whipping cream
1 clove garlic minced
1 cup roughly chopped baby spinach
½ cup grated aged cheddar or desired cheese
¼ cup white wine
1 tbsp Vegetable oil
salt and pepper as needed

1. Saute bacon till crisp add onions and garlic cook till soft add mushrooms and deglaze with white wine & add cream.
2. Fold in the spinach and season with salt and pepper
3. Shuck the oysters and top with bacon, onion mixture and cheese
4. Bake at 400F for 4-5 minutes