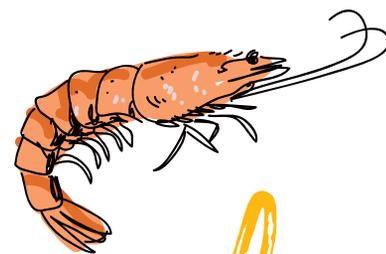
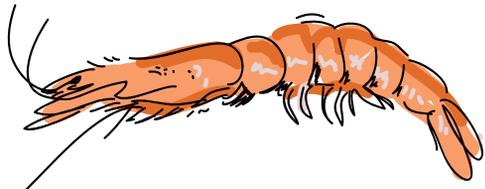


the 22nd annual Shrimp Festival

recipe issue



PHOTOS BY WILLIAM RASER



SALT LIFE FOOD SHACK

Shrimp Brochette

8 fresh Fernandina shrimp, 21/25 count, peeled
 8 pc. smoked applewood bacon, cut into thirds
 8 cubes pineapple, 1 1/2 - 2 inches in size
 Four 10-inch wooden skewers
 1 to 2 oz. pineapple teriyaki glaze

Take 1 strip bacon, cut into thirds. Place one shrimp on bacon piece. Roll shrimp in bacon, making sure the bacon overlaps the belly of the shrimp one time. Place two skewers through one piece of pineapple, then skewer one bacon-wrapped shrimp. Repeat process until you have 4 shrimp and 4 pineapple cubes on each skewer. Briefly blanch skewers in fryer for 30 seconds. Drain on towels to absorb grease. Place on well-oiled grill over medium heat. Brush with teriyaki glaze. Be careful not to overcook or burn. Serve with rice and garnish with sesame seeds.



HORIZONS RESTAURANT

Shrimp 'n' Kale

24 medium shrimp, peeled and deveined	2 cups jasmine rice, cooked
2 lbs. washed kale	1 lemon, zested and juiced
8 oz. andouille sausage	Blackening seasoning
1/2 diced medium onion	2 oz. sherry vinegar
1 diced tomato	2 oz. olive oil
	2 oz. butter

Cook rice according to the instructions on the box. Sear andouille sausage, then add onion and tomato. Add half of the olive oil and kale, then simmer until kale has softened. Put to the side, then add remaining oil olive and shrimp. Season with blackening seasoning. Add kale mixture. Toss with sherry vinegar, lemon, and butter to create a sauce. Serves 4.



MUSTARD SEED CAFE

Creamy Tuscan Shrimp over Rosemary Rice

Shrimp and Sauce

1 lb. 31/40 shrimp, peeled	1/4 cup sun dried tomatoes, julienned
2 tbsp. butter	1/4 cup bacon, crumbled
1 tsp. all-purpose flour	1 cup fresh baby spinach
2 tbsp. minced garlic	1 handful fresh basil, cut into thin strips
1 cup heavy cream	Salt and pepper to taste
1/2 tsp. fresh lemon juice	
1/2 tsp. lemon zest	
1/4 tsp. Italian seasoning	

Sauté shrimp in butter, flour, and garlic. Make a roux with 1 tbsp. flour and 1 tbsp. butter. Heat just to boiling the cream, lemon juice, zest, seasoning, tomatoes, bacon, basil, salt, and pepper. Add the roux to this mixture and heat until thick. Prepare Rosemary Rice. To serve, arrange baby spinach on a plate. Place 4 to 6 oz. of rice in the center. On top, arrange 4 to 6 oz. of shrimp and cover with sauce.

Rosemary Rice

2 cups basmati rice	1/2 onion, small dice
1/8 cup salted butter	4 cups chicken stock, heated
1/2 tsp. salt	1 tbsp chopped fresh rosemary
1/4 tsp. pepper	

Combine in an oven-proof pan. Cover with plastic wrap and foil. Bake at 350 degrees for about 30 minutes.



AMELIA ISLAND COFFEE

Southern Shrimp Salad

Freshly cooked shrimp, peeled and deveined
 Mayonnaise
 Celery, finely chopped
 Red onion, finely chopped
 Old Bay Seasoning
 Crushed red pepper
 Freshly squeezed lemon juice
 Freshly chopped dill

Combine all ingredients and season to taste. Serve on a croissant with a lettuce medley.

FANCY SUSHI

Bamboo Shrimp

6 oz. spicy tuna mix (with spicy mayo sauce)	2 oz. crunchy tempura
2 oz. chopped krab meat	1 oz. eel tobiko
1/2 avocado, sliced	2 pieces jumbo tempura shrimp

To create the foundation without seaweed, use a base of 6 oz. spicy tuna mixed with crunchy tempura, like a normal sushi roll. Then add 2 oz. chopped krab meat and 2 pieces crispy fried jumbo tempura shrimp onto the spicy tuna base. Roll the ingredients to form a sushi roll. Finally, before cutting the roll into 8 bites, layer the top with freshly sliced avocado and sprinkle red tobiko for color, flavor, and texture.



PEPPER'S MEXICAN GRILL AND CANTINA

Tequila Shrimp

12 fresh, local shrimp
3 oz. red, yellow, and green bell peppers
1 oz. white onion
4 cayenne peppers
2 oz. tequila
Olive oil
Garlic powder
Salt

Season shrimp with garlic powder and salt. Sauté shrimp a little bit in olive oil, then add onions and peppers and pour tequila over all. Cook until shrimp is done and has absorbed the tequila flavor. Serve with cilantro rice and veggies. Garnish with fresh cilantro.



THAI SPICE CAFE

Pad Thai Shrimp

4 oz. uncooked thick rice noodles	Sliced tamarind
1/2 lb. uncooked shrimp, peeled and deveined	4 green onions, thinly sliced
2 tsp. canola oil	1/3 cup rice vinegar
1 large onion, chopped	1/4 cup sugar
1 garlic clove, minced	3 tbsp. low-salt soy sauce
1 large egg, lightly beaten	2 tbsp. fish sauce
Chopped sweet radish	2 to 3 tsp. chili garlic sauce
Paprika	2 tbsp. chopped peanuts
	Bean sprouts

Cook noodles according to package directions. In a large non-stick skillet or wok, stir fry shrimp in oil until pink; remove and set aside. Add onion and garlic to the pan. Make a well in the center; add egg. Stir fry until egg is set. Add remaining ingredients; heat through. Return shrimp to the pan and heat through. Drain noodles; toss with shrimp mixture. Garnish with cilantro if desired. Add lime wedge and edible flower.

FLORIDA HOUSE INN

Shrimp and Goat Cheese Quiche

3 eggs	1/4 cup red onion, small diced
1 1/2 cup heavy cream	1/4 cup sweet pepper, small diced
1/4 cup mozzarella, shredded	1 tbsp. kosher salt
1/4 cup parmesan, shredded	1 tbsp. black pepper, ground
1/2 cup goat cheese, crumbled	1/2 tsp. nutmeg
1/2 cup shrimp, cooked and chopped	1 unbaked pie shell

Whip eggs and heavy cream together until smooth. Add all other ingredients and mix well. Place egg mixture into unbaked pie shell. Place in oven and bake at 325°F for 30 minutes or until the pie has set. Allow to cool for 5 to 10 minutes before serving.





BAR ZIN

Beet Pickled Deviled Eggs

3 cups water	1 tsp. caraway seeds,
1 cup distilled white vinegar	toasted and cooled
1 small beet, peeled, sliced	1/3 cup mayonnaise
1 small shallot, sliced	1 tbsp. grainy mustard
1 tsp. sugar	1 tbsp. finely chopped
1 Turkish or	flat-leaf parsley
1/2 California bay leaf	Equipment: an electric
12 hard-boiled large eggs	coffee/spice grinder or
	mortar and pestle

Bring water, vinegar, beet, shallot, sugar, bay leaf, and 1/2 teaspoon salt to a boil in a 2-quart saucepan, then simmer, covered, until beet is tender, about 20 minutes. Cool completely, uncovered. Put beet mixture in a container with eggs and marinate, chilled at least 2 hours, gently stirring once.

Finely grind caraway seeds. Remove eggs from beet mixture and pat dry (discard beet mixture). Cut in half lengthwise and remove yolks. Mash yolks with mayonnaise, mustard, parsley, and half of caraway. Season with salt and pepper, then divide among egg whites. Sprinkle with remaining caraway.

Pickled Shrimp

1 lb. (12/20 count) raw	1/2 cup cider vinegar
shrimp, peeled and	1/2 cup olive oil
deveined with tails intact	1 tsp. crushed red pepper
1 stalk celery, cut into	Few sprigs fresh thyme
2-inch lengths	1 clove garlic, halved
1 red onion, thinly sliced	2 tbsp. capers and
1 lemon, sliced into	their juices
very thin rounds	2 tsp. mustard seed
Salt, to taste	Special equipment:
4 cups water	1-quart canning jar
1/2 bulb fresh fennel	

In a cookpot, simmer all ingredients except shrimp for several minutes to marry the flavors with the spices and vegetables. Add shrimp and cook just until shrimp are done. Remove from heat, cool, then pour into a glass crock or jar, and chill until serving.



DAVID'S RESTAURANT

Chef Devin's Shrimp and Grits

10 peeled and deveined shrimp
Salt and pepper

Skewer shrimp, 5 per skewer, add salt and pepper and grill until cooked through.

Grits

1 cup stone ground	1 cup with cheddar cheese
yellow grits	1 tsp. white truffle oil
4 cups heavy cream	Salt and pepper
1 oz. salted butter	

In a small pot, add grits and heavy cream. Cook over low heat for 15 to 20 minutes. Take off the heat and fold in the butter, cheese, and truffle oil. Add salt and pepper to taste.

Chutney

5 grape tomatoes	4 oz. red wine
1 clove garlic, thinly sliced	1 tsp. crushed
1 small shallot, julienned	red pepper flakes
4 oz. granulated sugar	1 tsp. Sriracha sauce

Combine all ingredients in a small saucepan and cook until reduced by half. Season with salt and pepper.

THE CRAB TRAP

Blackened Shrimp

Heat non-salted sweetened butter in a saute pan. Dust 16 large shrimp in blackening seasoning. Cook shrimp until done. Toss shrimp in a bowl with a coconut rum glaze. Serve over 1 cup of Cajun rice with steamed broccoli and and baked sweet potato.





BRETT'S WATERWAY CAFE

New Orleans BBQ Shrimp

3 lbs. large local shrimp, in the shell	2 cups water
Cracked pepper	1/2 cup Worcestershire
2 tbsp. olive oil	1/4 cup dry white wine
1/4 cup chopped onions	1/4 tsp. salt
2 tbsp. minced garlic	2 cups heavy cream
3 bay leaves	2 tbsp. butter
3 lemons, peeled and sectioned	1 tbsp. chopped chives
	2 tbsp. Creole seasoning

Peel shrimp, leaving the tails. Reserve shells. Sprinkle shrimp with 1 tbsp. of Creole seasoning and pepper. Use hands to coat all the shrimp. Refrigerate.

Heat 1 tbsp. olive oil in a large pot over high heat. Add onions and garlic and saute 1 minute. Add the reserved shrimp shells, the remaining Creole seasoning, bay leaves, lemons, water, Worcestershire, wine, salt, and pepper. Stir well and bring to a boil. Reduce heat and simmer for 30 minutes. Remove from heat, let sit for 15 minutes, and then strain into a small saucepan. Place over high heat, bring to a boil, and cook until thick, syrupy, and dark brown, for about 15 minutes. Next, heat the remaining olive oil over high heat and add the seasoned shrimp and sauté for 2 minutes. Add the heavy cream and barbecue base, stir and simmer for 3 minutes. Remove the shrimp and whisk the butter into the sauce. Remove from heat. Mound the shrimp in the center of a platter, then spoon the sauce over the shrimp.

AMELIA TAVERN

Shrimp Corn Dog

Shrimp

1/2 lb raw shrimp, peeled and deveined
1 clove garlic
1 shallot
1/2 lemon, zested
1/4 cup bread crumbs

Combine all ingredients in a food processor and pulse until well combined and smooth. Scoop into 2 inch balls, insert a wooden pop stick into the middle of each ball and form into a shape similar to a hotdog. Refrigerate until ready to fry.

Cornmeal Batter

2 cups cornmeal	1 tsp. garlic powder
1 cup flour	2 cups buttermilk
1/4 cup sugar	1 egg
1 1/2 tbsp. baking powder	

Combine all ingredients in a bowl and mix until well incorporated. Place in tall container, deep enough to dip the shrimp dogs in. Preheat a 4-qt. cast iron pot filled halfway with oil to 350 degrees. Dip each shrimp dog into the cornmeal batter and fry until golden brown and crispy, about 5 minutes. Drain the shrimp dog on paper towels and allow to cool slightly. Serve with your favorite dip.



POGO'S KITCHEN

Shrimp and Corn Funnel Cake

3 cups all purpose flour	3 cups buttermilk
1 1/2 cups sugar	2 eggs
1 cup cornmeal	1/2 lb. raw shrimp, diced
1 1/2 tbsp. baking powder	Oil for frying

Mix all ingredients in a bowl until wet batter is formed. Transfer batter to a piping bag. Heat oil in cast iron pan to 375 degrees. Cut piping bag tip large enough to allow shrimp through. In a circular motion, pipe the batter into the hot oil into a 4" circle. Fry on each side for 2 minutes. Remove from oil and drain on paper towels. Dust with powdered sugar.

BURLINGAME RESTAURANT

Shrimp and Grits

4 oz. stone milled grits (cooked with cream and butter)	Butter Salt Lemon juice
6 oz. shellfish stock	Minced shallots and garlic
1 oz. Andouille sausage	Scallions
1 oz. succotash	6 each fried okra
White wine	8 each 16/20 local shrimp

Render andouille in a sauté pan, then add the succotash and sauté for about 2 minutes. Deglaze with about 2 oz. white wine and reduce by half. Add the shellfish stock and a tablespoon of butter. Reduce the stock by half and season with salt and lemon juice. Add a pinch of minced shallots and garlic, then quickly deglaze the pan with a splash of dry white wine. Reduce the wine and add 1/2 tablespoon of butter. Add shrimp and stir gently until shrimp are cooked through. Fry okra in 350 degrees for about 2 minutes or until golden brown, and reserve. Assemble the grits and succotash with sauce and shrimp on the plate. Garnish the plate with scallions and the fried okra.



SLIDERS SEASIDE GRILL

Trifecta of Local Shrimp Tacos

1 lb. medium shrimp, peeled and deveined
3 leaves savoy cabbage, shredded
3 leaves iceberg lettuce

Fried Shrimp with Bang Bang Sauce over Savoy Cabbage Topped with Seaweed Salad

Bang Bang Sauce
1/2 cup mayonnaise
1/4 cup Thai Sweet Chili Sauce
3 dashes Sriracha hot chile sauce, or to taste
1/2 cup cornstarch or as needed to thicken
Whisk ingredients together.

Blackened Shrimp with Remoulade Sauce over Cole Slaw

Sliders Remoulade Sauce
Whisk together mayonnaise, lemon juice, horseradish, yellow mustard, Creole mustard, Worcestershire, Louisiana hot sauce, minced garlic, celery, green peppers, white onion, paprika, basil leaves, thyme, olive oil, salt and pepper.

Fried Shrimp with Sweet Chili Glaze over Cole Slaw

Sweet Chile Glaze
Whisk 1/2 water, 1/2 cup rice vinegar, 1/2 cup sugar, 1 tsp. minced ginger root, 1/2 tsp. minced garlic, 1 tsp. minced hot chili peppers, 1 tsp. ketchup, and 1 tsp. cornstarch.

POZZI COFFEE WINE BAR AND BISTRO

Brochette of Shrimp

Bamboo Skewers	4 cloves minced garlic
3 lbs. shelled and deveined tail-on shrimp	6 tbsp. salted butter, melted Lawry salt
3 zucchini, cut into discs	1 1/2 tbsp. lemon juice

Soak the bamboo in water. Rinse the shrimp with water and pat dry. Mix the garlic, melted butter, and lemon juice together in a bowl. Thread four shrimp and three zucchini on each skewer. Brush the garlic butter mixture on the shrimp skewers. Sprinkle Lawry salt over the shrimp skewers. Grill the shrimp for 6 to 7 minutes at 400 degrees, turning once.





WICKED BAO

Shrimp Bao

12 pieces Bao
 24 shrimp (1 lb.), peeled and deveined
 Buttermilk batter (2 cups buttermilk, 6 eggs)
 Arugula
 Toasted sesame seeds
 Frying oil

Sriracha Aioli (1/3 cup Sriracha sauce, 1 cup mayonnaise, 1 tsp. lime juice)
 5-spice rice flour mixture (3 cups rice flour, 1 cup cornstarch, 2 tsp.
 5-spice seasoning, pinch sea salt)

Steam Baos according to package directions. Dip shrimp into buttermilk batter. Coat with rice flour mixture. Fry shrimp until golden brown. Assemble Bao with arugula and shrimp (2-shrimp per Bao), top with Sriracha Aioli, and sprinkle with sesame seeds.

ESPANA

Gambas Pamplona

Shrimp

2 lbs. local shrimp, heads off
 2 cloves garlic and fresh thyme
 Olive oil

Mango Tomato Chutney

2 lbs. plum tomatoes, seeded and chopped
 2 medium mangos, peeled, pit removed, chopped
 2 tbsp. grated lemon zest from 2 to 3 lemons
 1 1/2 cups sugar
 1 1/2 cups packed light brown sugar

6 tbsp. cider vinegar
 2 tsp. salt
 1 tbsp. ginger
 1/4 tsp. ground pepper
 1 tsp. red pepper flakes
 Pinch of coriander and tarragon
 1 tbsp. fresh cilantro

In a medium, nonreactive saucepan, combine the tomatoes, mangoes, and lemon zest. Stir in the sugars, vinegar, salt, pepper, ginger. Simmer, uncovered, for 1 hour, stirring frequently. Cool completely, then stir in cilantro. The chutney will keep in an airtight container in the refrigerator for up to one month. Peel the shrimp and sauté with garlic, olive oil, salt, pepper, and fresh thyme. Buen Provecho!



JOE'S 2ND STREET BISTRO

Shrimp Martini

Shrimp Court Bouillon

1 quart water
 1/2 cup onion, rough chop
 1/2 cup celery, rough chop
 1/4 cup parsley
 1 lemon, sliced
 1 tbsp. Old Bay Seasoning
 2 tbsp. pickling spice
 1 tbsp. Salt
 1 tsp. pepper
 1 lb. local shrimp, peeled and deveined

Place all ingredients except shrimp in a pot and simmer for 10 minutes. Add shrimp, and after two minutes, turn off. Once shrimp are cooked to a nice pink color, strain, rinse, and refrigerate.

Shrimp Martini

1 cup pineapple, diced
 3 cups mango, diced
 1 jalapeno, diced finely
 1/2 cup red onion, diced
 1/4 cup cilantro, chopped finely
 1/8 cup ginger, grated finely
 Lime juice from two limes
 3 tbsp. peach vodka

Rough cut shrimp and place in a bowl. Toss with martini mix. Spoon into chilled martini glasses and garnish with lime. Makes four servings.

