

If you like shrimp, you'll like these choices

By Jerry Marlowe

Greetings to all you ravenous fans of one of our favorite seafood treats. My first encounter with this small marine crustacean with ten legs goes way back.

It was at the Hickory Grill in Cleveland with mom and dad.

Emil was our waiter and he assured me that it wouldn't bite back. You just dipped it in this red sauce with horseradish and into your mouth.

Wow that sauce opened up all my sinuses right then and now.

I have been able to duplicate that memorable red sauce with Heinz Chili sauce, Tabasco, Worcestershire sauce and Dicks Horseradish and a touch of Franks Red Hot Original mixture. Please take poetic license with how much of each you like.

If I behaved it earned me the right for a week of Cleveland Indians ball games at the old Municipal Stadium. Bob Rapid Robert Feller, Lou Boudreau, Joe Gordon, Jim Hegan, Dale Mitchell, Bob Lemon, Ken Keltner, Eddie Robinson (still living by the way) Larry Doby, Bob Kennedy and the last Indians team to garner a World Championship Season.

Let us hope for a repeat this year.

But I digress. Let's move forward with some very delectable shrimp dishes already mentioned above for you seafood lovers. I also hope to get some cooking classes going again. Please drop me a note to 3201 Dogwood Lane N.W. in Dover if there is any interest.



SUBMITTED PHOTO

■ **Hungry for shrimp? Jerry has a couple of approaches this week.**

We will go Wild In The Kitchen once again.

Luv Jerry Marlowe and my tolerant wife, Willi, who cleans up all my messes.

A GORGEOUS SHRIMP DISH

Ingredients:

1 pound shrimp cleaned (you might leave tail on for color, effect and flavor)
4 to 5 ounces sliced fresh mushrooms
8 Tbs. butter (1 stick) unsalted
4 shallots (or 3 Tbs. scallions) minced

1 clove garlic (minced)
2 Tbs. chicken stock (or vegetable stock of vegetarian)
½ to ¾ cup whipping cream (unwhipped)

Splash of lemon juice
Dash of tabasco or equivalent, Frank's Red Hot

Directions

Saute shrimp briefly in 4 tbs. butter, till pink. Remove shrimp with slotted spoon to warm dish. Add sliced mushrooms, shallot and garlic to liquid remaining along with another 2 tbs. butter melted in skillet. Cook

mushrooms and garlic shallot mixture 3 to 4 minutes until done. Add stock and cream and dash of tabasco. Cook down till sauce consistency adding juices that come off the reserved shrimp, plus 2 more tbs. butter. Garnish with small amount of snipped chives or parsley. Correct seasoning with lemon juice and serve scallop dish if available.

MARINATED SHRIMP WITH HERBS, LEMON AND OLIVES

Ingredients:

¼ cup salad oil

2 cloves garlic, minced
1 tablespoon dry mustard
1 tablespoon salt or to taste
½ cup fresh lemon juice
1 tablespoon red wine vinegar
1 bay leaf, crumbled
Dash cayenne pepper
1 lemon, thinly sliced
1 medium red onion, thinly sliced
1 cup pitted black olives or Greek or Nicoise olives, pitted and drained.
2 tablespoons chopped pimiento or roasted red pepper
2 tablespoons chopped fresh parsley
2 pounds cooked and peeled medium or large shrimp
Toasted bread rounds or crackers for serving

Directions

In a medium glass or plastic bowl, whisk together oil, garlic, dry mustard, salt, lemon juice, vinegar, bay leaf and cayenne. Stir in lemon slices, onion slices, olives, pimiento or red pepper and parsley. Add shrimp, tossing to coat well. Refrigerate covered for a minimum of 1 hour or up to 4 hours.

Before serving, place all ingredients in a decorative glass serving bowl. Serve with frilly toothpicks and bread or crackers.

Serves 10 or more if accompanied by other hors d'oeuvres.