



Chardonel-Brined Shrimp

Surprisingly, frozen shrimp is an ideal choice for this recipe; it retards the heat of the brine a bit, yielding juicy, succulent shrimp, while allowing the naturally-sweet shellfish flavors infuse with the aromatics of the Chardonel brine.

Our Chardonel Reserve makes a beautiful pair with shellfish, in general. The crisp acidity and light French oak we use to age this wine underscores the sweetness in shellfish...

Ingredients

1 btl	white wine (Chardonel)
1 gal	water
1 c	sugar
1 c	kosher salt
1 T	whole black peppercorn
2 ea	bay leaf
1 ea	red onion, julienned
1 ea	lemon (zest and juice)
2 T	fresh chopped thyme
2 T	fresh chopped oregano
2 lbs	frozen shrimp, peeled, deveined, shell removed

Bring all of the ingredients except shrimp to a boil in a saucepot or small stockpot. Add the shrimp and remove from the heat. Let stand in the pot for 20 minutes. Strain the shrimp off and place on sheet tray to cool. Serve or garnish with mixed greens dressed in light vinaigrette.

Happy Cooking!
Chef Adam