



## Chardonel-Poached Shrimp Salad

*from the kitchen of Executive Chef Rob Beasley...*

*A fantastic hors d'oeuvre or 1<sup>st</sup> course for your next holiday gathering!*

*A marvelous pair with our 2014 Chardonel Reserve.*

### Poaching

- 1 lb 16 / 20 shrimp, peeled & deveined
- 2 c Chardonel wine
- 2c water
- 3 ea bay leaves, whole
- 4 ea allspice, whole
- 1 T kosher salt
- ½ t crushed red pepper

Place everything except the shrimp into a saucepot, bring to a boil for 1 minute, add shrimp and reduce heat to medium. Cook until a few of the shrimp begin to float, then remove from stove, drain shrimp and place in a bowl of ice water until chilled. Remove and keep chilled.

### Dressing

- ½ T fresh lemon juice
- 1 t Lea & Perrins Worcestershire sauce
- ¼ t cayenne pepper
- 1/2c Creole mustard
- 1 ½ T horseradish
- splash Tabasco sauce
- 3 T green onions, sliced thin
- 6 T celery, diced fine
- 1 ½ T red onion, diced fine
- 1 ½ c mayonnaise

Mix all ingredients together and chill.

### Salad Assembly

- 1 ½ c arugula
- shrimp from above
- dressing from above

Chop shrimp into bite-sized pieces, mix with desired amount of dressing and toss with baby arugula or your favorite salad greens. Enjoy with crackers, bread or chips, or stuff into tomatoes!

Happy Holidays!

Chef Rob