

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING NASHVILLE-STYLE HOT CRISPY SHRIMP

SALAD COURSE:

Crisp Cucumber & Napa Cabbage Slaw with Lime-Yogurt Dressing

INGREDIENTS

4 cups shredded Napa cabbage
1 cup thinly sliced English cucumber
2 radishes, thinly sliced
2 tbsp chopped cilantro
2 tbsp chopped scallion
1/4 cup plain Greek yogurt
1 tbsp mayonnaise (optional for richness)
Juice of 1 lime
1 tsp honey
1 tsp rice vinegar
Salt and freshly ground black pepper to taste

PREPARATION

Whisk yogurt, mayo (if using), lime juice, honey, rice vinegar, salt and pepper until smooth.

Toss cabbage, cucumber, radish, cilantro and scallion with dressing. Chill 10 minutes to marry flavors.

PRESENTATION

Serve chilled in small bowls or on a platter. Finish with a lime wedge and a light sprinkle of chopped cilantro.

ENTRÉE — NASHVILLE-STYLE HOT CRISPY SHRIMP (SERVES 4)

INGREDIENTS

1½ lb large shrimp, peeled and deveined, tails optional
1 cup buttermilk (or 1 cup milk + 1 tbsp lemon juice, rested 10 minutes)
1 large egg
1½ cups all-purpose flour
1/2 cup cornmeal (optional for extra crunch)
1 tbsp garlic powder
1 tbsp smoked paprika

1 tsp onion powder
1 tsp kosher salt + extra to taste
1/2 tsp black pepper
Vegetable oil or peanut oil for frying (about 2–3 cups)
Nashville Hot Oil Sauce
1/2 cup neutral oil (canola or vegetable)
3 tbsp cayenne pepper (adjust to heat preference)
2 tbsp brown sugar
1 tsp smoked paprika
1 tsp garlic powder
1 tsp kosher salt
1 tbsp apple cider vinegar
1 tbsp melted butter (optional for sheen and flavor)

PREPARATION

Make a wet dredge: whisk buttermilk and egg in a bowl; season lightly with 1/4 tsp salt. Set aside.

In a second bowl, combine flour, cornmeal, garlic powder, smoked paprika, onion powder, 1 tsp salt and pepper.

Pat shrimp dry. Dip shrimp into the buttermilk mixture, then dredge thoroughly in the flour mix. For extra crisp, double-dip: back in wet then again in dry. Place on a wire rack while heating oil.

Heat oil in a deep skillet or Dutch oven to 350°F (175°C). Fry shrimp in small batches 2–3 minutes until golden brown and cooked through. Drain on paper towels or a rack.

While shrimp fry, make the Nashville hot oil sauce: warm 1/2 cup neutral oil in a small saucepan over low heat (do not smoke). Stir in cayenne, brown sugar, smoked paprika, garlic powder and salt until sugar dissolves. Remove from heat and whisk in apple cider vinegar and melted butter. Taste and adjust cayenne/brown sugar for heat balance.

Toss hot fried shrimp in a large bowl with a few tablespoons of the hot sauce—coat lightly. Serve extra sauce on the side for guests to add more heat.

PRESENTATION

Arrange hot crispy shrimp on a platter lined with paper towels or parchment for a rustic look. Drizzle some sauce over and offer a small ramekin of extra sauce, lime wedges, and chopped scallions. Garnish with sesame seeds or finely chopped chives for contrast.

SIDE DISH 1 — DILL-PICKLE POTATO SALAD (COOLING COUNTERPOINT)

INGREDIENTS

1½ lb Yukon Gold potatoes, cut into 1-inch pieces
1/2 cup diced dill pickles
2 tbsp pickle juice
1/3 cup mayonnaise

1/4 cup plain Greek yogurt
1 tbsp Dijon mustard
2 tbsp chopped fresh dill (or 1 tsp dried dill)
Salt and pepper to taste

PREPARATION

Boil potatoes in salted water until tender, drain and cool slightly.
Whisk mayo, yogurt, Dijon, pickle juice, dill, salt and pepper. Toss warm potatoes with dressing and pickles. Chill 30 minutes.

PRESENTATION

Serve in a shallow bowl, sprinkle with extra dill and a few thin pickle slices on top.

SIDE DISH 2 — CHARRED CORN & POBLANO STREET CORN (GRILLED-STYLE ELOTE OFF THE COB)

INGREDIENTS

3 ears corn, kernels cut off (or 2 cups frozen/thawed)
1 poblano pepper, roasted, peeled, seeded and diced
2 tbsp mayonnaise
2 tbsp sour cream or Mexican crema
1/4 cup crumbled cotija or feta cheese
1 tbsp chopped cilantro
Juice of 1/2 lime
Pinch of smoked paprika and salt

PREPARATION

Char corn kernels in a hot skillet or on a grill until lightly blackened. Combine with diced poblano.
Stir in mayo, sour cream, lime juice, salt and smoked paprika. Fold in cheese and cilantro. Chill briefly or serve warm.

PRESENTATION

Serve in a small bowl or mason jar. Garnish with a sprinkle of cotija and a lime wedge.

DESSERT — HONEY-LIME MANGO SPOONS WITH TOASTED COCONUT

INGREDIENTS (SERVES 4)

2 ripe mangoes, peeled and diced (or sliced into spoons)
2 tbsp honey
Zest and juice of 1 lime
1/4 cup toasted shredded coconut
Fresh mint leaves for garnish

PREPARATION

**Toss mango with honey, lime zest and juice. Chill 10–15 minutes.
Toast shredded coconut in a dry skillet until golden, cool.**

PRESENTATION

**Spoon mango into small dessert bowls or onto dessert spoons. Sprinkle with
toasted coconut and garnish with a mint leaf.**

WINE PAIRING

RECOMMENDED WINE: RELAX REISLING

Why this wine is the best choice

**RELAX Reisling brings vibrant acidity, a touch of residual sweetness and bright
stone-fruit aromas that balance and soothe the intense cayenne heat of Nashville-
style sauce. Its sweetness and acidity refresh the palate between spicy bites and
pair beautifully with fried textures, while its aromatic profile complements lime,
cilantro and the sweet corn notes in the sides and dessert.**

Serving suggestion

**Serve chilled, about 45–50°F (7–10°C). Keep a chilled bottle on hand for refills—its
off-dry character is especially forgiving with spicy food.**