Recipes By Delaware

FULL MEAL RECIPE FEATURING SHRIMP BURGERS

SALAD COURSE:
AVOCADO AND TOMATO SALAD

INGREDIENTS:
2 ripe avocados, diced
2 cups cherry tomatoes, halved
1/4 red onion, finely chopped
1/4 cup fresh cilantro, chopped
Juice of 1 lime
Salt and pepper to taste

PREPARATION:
In a large bowl, combine the diced avocados, cherry tomatoes, red onion, and cilantro.
Drizzle with lime juice and season with salt and pepper.
Gently toss to combine.

PRESENTATION:
Serve in a chilled bowl, garnished with a sprig of cilantro.

ENTREE: SHRIMP BURGERS

INGREDIENTS:
1 lb shrimp, peeled and deveined
1/2 cup breadcrumbs
1/4 cup mayonnaise
1 egg
2 green onions, chopped
1 tsp garlic powder
1 tsp paprika
Salt and pepper to taste
Burger buns
Lettuce and tomato for serving

PREPARATION:
In a food processor, pulse the shrimp until coarsely chopped.
In a bowl, combine the chopped shrimp, breadcrumbs, mayonnaise, egg, green onions, garlic powder, paprika, salt, and pepper. Mix well.

Form the mixture into patties.
Heat a skillet over medium heat and add a little oil. Cook the patties for about 4-5 minutes on each side until golden brown and cooked through.

PRESENTATION:
Serve the shrimp burgers on toasted buns with lettuce and tomato. Add a slice of lemon for garnish.

SUGGESTED SIDE DISHES 1. SWEET POTATO FRIES

INGREDIENTS:
2 large sweet potatoes, cut into fries
2 tbsp olive oil
1 tsp paprika
Salt to taste

PREPARATION:
Preheat the oven to 425°F (220°C).
Toss the sweet potato fries with olive oil, paprika, and salt.
Spread on a baking sheet and bake for 25-30 minutes, flipping halfway through.

PRESENTATION:
Serve in a cone or on a plate with a sprinkle of sea salt.
2. Coleslaw

INGREDIENTS:
4 cups shredded cabbage
1 cup shredded carrots
1/2 cup mayonnaise
2 tbsp apple cider vinegar
1 tbsp sugar
Salt and pepper to taste

PREPARATION:
In a large bowl, combine the cabbage and carrots.
In a separate bowl, whisk together the mayonnaise, apple cider vinegar, sugar, salt, and pepper.
Pour the dressing over the cabbage mixture and toss to combine.

PRESENTATION:
Serve in a bowl, garnished with a sprinkle of paprika.
Dessert: Key Lime Pie

INGREDIENTS:
1 1/2 cups graham cracker crumbs
1/2 cup sugar

1/2 cup butter, melted
1 can (14 oz) sweetened condensed milk
1/2 cup sour cream
3/4 cup key lime juice
Whipped cream for topping

PREPARATION:
Preheat the oven to 350°F (175°C).
In a bowl, mix graham cracker crumbs, sugar, and melted butter. Press into a pie dish.
In another bowl, whisk together the sweetened condensed milk, sour cream, and key lime juice. Pour into the crust.
Bake for 10 minutes, then cool and refrigerate for at least 2 hours.

PRESENTATION:
Serve slices topped with whipped cream and lime zest.
Wine Pairing
I recommend pairing this meal with Ethero Albariño White Wine. Its crisp acidity complements the shrimp and balances the flavors beautifully