

# Recipes

By  
*Delaware*

## FULL MEAL RECIPE FEATURING READY TO EAT SHRIMP WITH 6 DIPPING SAUCES

### SALAD COURSE:

#### CITRUS FENNEL & ARUGULA SALAD

#### INGREDIENTS (SERVES 4)

4 cups arugula, washed and dried  
1 small fennel bulb, thinly sliced  
1 orange, segmented (reserve juice)  
1/4 red onion, very thinly sliced  
2 tbsp toasted almonds, roughly chopped  
2 tbsp extra-virgin olive oil  
1 tbsp white wine vinegar  
1 tsp honey  
Salt and freshly ground black pepper to taste

#### PREPARATION

Whisk olive oil, white wine vinegar, honey, reserved orange juice, salt and pepper to make the dressing.

In a large bowl combine arugula, fennel, orange segments and red onion. Toss with dressing gently.

Scatter toasted almonds on top just before serving.

#### PRESENTATION

Serve on chilled plates; arrange salad lightly piled in the center and add a few orange segments on top for color.

### ENTRÉE — COOKED JUMBO SHRIMP PLATTER WITH 6 DIPPING SAUCES (SERVES 4; ABOUT 24 JUMBO SHRIMP)

#### INGREDIENTS — SHRIMP

24 cooked jumbo shrimp, peeled, tails-on (chilled)  
1 lemon, halved  
1 bay leaf  
1 tsp coarse salt  
6–8 ice cubes (for ice bath)  
Preparation — Shrimp (if reheating briefly) or chilling

If shrimp are already cooked and chilled: simply arrange on a bed of crushed ice or shaved ice on a platter with lemon halves.

If shrimp were refrigerated and you prefer just-off-chill: bring to cool room temperature for 10–15 minutes, then serve cold. For lightly warmed shrimp: briefly dunk in hot (not boiling) seasoned water (water with bay leaf, lemon, salt) for 30–45 seconds, then immediately transfer to an ice bath to stop cooking and chill.

#### **PRESENTATION — SHRIMP PLATTER**

Arrange shrimp in a circular fan around small bowls holding each dipping sauce. Garnish with lemon wedges, sprigs of parsley, and a few microgreens. Keep platter over ice if serving cold.

#### **DIPPING SAUCES — SIX VARIETIES (EACH YIELDS ~1/2 CUP)**

##### **CLASSIC COCKTAIL SAUCE**

###### **INGREDIENTS:**

1/2 cup ketchup, 2 tbsp prepared horseradish, 1 tsp Worcestershire sauce, 1 tsp lemon juice, hot sauce to taste.

Prep: Mix all ingredients until smooth, chill.

###### **PRESENTATION:**

Serve in a small red-rimmed ramekin; garnish with a lemon twist.

##### **Garlic-Lemon Aioli**

###### **INGREDIENTS:**

1/2 cup mayonnaise, 1 garlic clove minced, 1 tsp lemon zest, 1 tbsp lemon juice, pinch salt, 1 tsp olive oil.

Prep: Stir together and refrigerate 20 minutes.

###### **PRESENTATION:**

Spoon into a shallow dish and drizzle with a little olive oil and parsley.

##### **Spicy Sriracha-Lime Dip**

###### **INGREDIENTS:**

1/2 cup Greek yogurt or sour cream, 2 tbsp sriracha, 1 tbsp lime juice, 1 tsp honey, pinch salt.

###### **PREP:**

Whisk until smooth and chill briefly.

###### **PRESENTATION:**

Serve with a lime wedge on the rim.

## **CHIMICHURRI-STYLE GREEN SAUCE**

### **INGREDIENTS:**

**1/2 cup packed parsley, 2 tbsp cilantro, 1 small garlic clove, 2 tbsp red wine vinegar, 1/4 cup olive oil, pinch red pepper flakes, salt.**

### **PREP:**

**Pulse herbs, garlic and vinegar in a blender, drizzle in oil to emulsify; season to taste.**

### **PRESENTATION:**

**Place in a shallow bowl and sprinkle with extra parsley.**

## **MANGO-HABANERO SALSA (SWEET & SPICY)**

### **INGREDIENTS:**

**1/2 ripe mango diced, 1/4 red bell pepper diced, 1 tsp habanero or other hot pepper minced (adjust to heat), 1 tbsp lime juice, 1 tbsp red onion minced, pinch salt, cilantro to taste.**

### **PREP:**

**Combine and chill 10–15 minutes to let flavors meld.**

### **PRESENTATION:**

**Serve in a bright bowl; garnish with cilantro leaf.**

## **WASABI-SOY DIPPING SAUCE**

### **Ingredients:**

**2 tbsp soy sauce, 2 tbsp mirin or rice vinegar, 1 tsp sesame oil, 1/2–1 tsp wasabi paste (to taste), 1 tsp finely chopped scallion, sesame seeds.**

### **PREP:**

**Whisk together and adjust wasabi heat.**

### **PRESENTATION:**

**Small bowl with a sprinkle of sesame seeds and one scallion ring.**

## **SIDE DISH 1 — LEMON-HERB COUSCOUS**

### **INGREDIENTS (SERVES 4)**

**1 1/4 cups couscous  
1 1/2 cups chicken or vegetable stock (hot)  
2 tbsp olive oil  
Zest and juice of 1 lemon**

2 tbsp chopped parsley, 1 tbsp chopped mint  
Salt and pepper

#### **PREPARATION**

Place couscous in a bowl. Pour hot stock and 1 tbsp olive oil over couscous, cover and let sit 5 minutes.

Fluff with fork, stir in lemon zest, juice, herbs, remaining olive oil, salt and pepper.

#### **PRESENTATION**

Mold into a ring on the plate beside shrimp or serve in a warmed small bowl garnished with lemon zest and parsley sprig.

### **SIDE DISH 2 — CHARRED ASPARAGUS WITH PARMESAN**

#### **INGREDIENTS (SERVES 4)**

1 lb asparagus, woody ends trimmed  
1–2 tbsp olive oil  
Salt and pepper  
2 tbsp grated Parmesan  
1 tsp lemon zest

#### **PREPARATION**

Toss asparagus with olive oil, salt and pepper.

Grill or broil on high for 3–5 minutes until charred-tender. Remove and sprinkle with Parmesan and lemon zest.

#### **PRESENTATION**

Serve asparagus spears stacked next to shrimp; finish with a light drizzle of olive oil.

### **DESSERT — HONEY-LIME GREEK YOGURT PARFAIT WITH FRESH BERRIES**

#### **INGREDIENTS (SERVES 4)**

2 cups Greek yogurt (plain, full-fat or 2%)  
2 tbsp honey (plus extra to drizzle)  
Zest and 1 tsp lime juice  
2 cups mixed berries (strawberries, blueberries, raspberries)  
1/2 cup granola or crushed amaretti cookies

#### **PREPARATION**

Stir honey, lime zest and juice into the yogurt.

Layer yogurt, berries and granola in individual glasses or bowls. Drizzle a little extra honey on top.

**PRESENTATION**

Finish with a mint leaf and a few whole berries on top.

**WINE PAIRING****RECOMMENDED WINE: ETHERO ALBARIÑO WHITE WINE**

Albariño's high acidity, bright citrus and stone-fruit notes complement shellfish and cut through the richness of sauces (especially aioli and mango-habanero). Its saline minerality pairs particularly well with shrimp and enhances the fresh citrus and herb flavors across the meal. Ethero Albariño will balance the variety of dipping sauces without overwhelming the seafood.