

# *School of Cooking*

Martin's

## **Shrimply Delicious!**

**Hosted by Chef Scott Rossen**

**February 21, 2008**

**Martin's Super Markets at Heritage Square  
Mishawaka, Indiana**

### **Shrimp Scampi**

Makes approx. 8 portions

#### **Ingredients**

1lb raw linguine or your preferred pasta cooked al dente

40 16-20 count or larger shrimp

½ lb whole butter

½ cup lemon juice

½ cup chopped garlic

1-2 cups white wine or vermouth

1 bunch chopped parsley

#### **Instructions**

Heat large sauté pan and add whole butter until hot then add shrimp and cook until changes in color then add garlic, lemon juice and liquor and reduce for about 2-3 minute then add pasta and chopped parsley and toss. Portion out pasta then shrimp garnish and serve.

### **Ceviche Shrimp Salad**

Makes approx. 8 portions

### **Ingredients**

2lb Cooked small medium sized shrimp  
2 cups seeded and diced roma tomatoes  
1 cup fine diced red onion  
1 cup diced avocado  
1 cup peeled, seeded then dice cucumber  
½ cup orange juice  
¼ cup lemon juice  
¼ cup lime juice  
¼ cup extra virgin olive oil  
2 tablespoons chopped garlic  
1 bunch cilantro (chop ¾ and save rest for garnish)  
2 large heads Boston Bibb lettuce

### **Instructions**

Combine all ingredients together in mixing bowl except ¼ of the cilantro used for garnish and let marinade for as long as possible up to one day. Clean and pull apart leaves and place on salad plate to make a bed to place ceviche salad on top. Garnish with a tuft of cilantro and serve.

## **Pancetta Wrapped Shrimp**

Makes approx. 8 portions

### **Ingredients**

16 slices pancetta  
16- 16-20 counts peeled tail on raw shrimp  
1-tablespoon whole butter  
2 large diced shallots  
1-tablespoon garlic  
4 ounces BBQ sauce  
2 ounces honey  
1 ounce yellow mustard

### **Instructions**

Pan fry pancetta quickly on both sides and let cool. Then take shrimp and roll one piece of pancetta around each one and place

in preheated 375 degree oven 7-12 minutes or until shrimp are cooked. While shrimp are cooking heat small sauté pan and add butter and shallot and garlic and cook until slightly caramelized then add BBQ, honey and mustard and mix together thoroughly. Serve shrimp with BBQ dipping sauce.

## **Shrimp Bisque**

Makes approx. 12 portions

### **Ingredients**

1/2 cup diced onions  
1/2 cup diced celery  
1/4 lb butter  
1-cup flour  
1-cup brandy  
3 lb shell on shrimp (peeled and diced, keep shells)  
1 Bay leaf  
1 Tablespoon fresh thyme  
2 Tablespoons chopped garlic  
2 quarts shrimp stock  
1-quart heavy cream

### **Instructions**

Heat saucepan and add butter to melt then add onions and celery and cook until translucent. Then add garlic, thyme, bay leaf and shrimp shells and continue to cook until shells turn color then flame with brandy and cook until flame is gone then add flour and cook for 2-3 minutes. Then add shrimp stock and bring to a boil then reduce and let simmer for approx. 15 minutes until soup is thickened. Then puree with blender until smooth, then strain through mesh strainer and add heavy cream and bring back to a boil and add shrimp and continue to cook for additional 5 minutes. Finally serve with desired garnish.