



Red Curry Shrimp Toasts

WINE PAIRING: **Dry Gewürztraminer 2022**



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Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.

Photo by Paul Brissman

Makes 8 Toasts

A quick lunch alongside a simple green salad or cut smaller into bite-sized pieces, these shrimp toasts take their cue from Thai flavors.

1/3 cup mayonnaise

1 scallion, finely chopped

1 1/2 Tbsp Thai red curry paste

1 1/2 tsp brown sugar

1 lime

3/4 lb peeled and deveined large wild-caught gulf shrimp, halved lengthwise

4 slices thick-cut rustic bread, halved

Finely chopped cilantro for garnish

Stir together the mayonnaise, scallion, curry paste and brown sugar then finely grate in the zest of the lime and mix to combine. Reserve the lime to use later.

Stir in shrimp tossing to coat then keep chilled until ready to use. This can be done up to 2 hours ahead.

Lightly toast the bread. Arrange shrimp in even layer on toasts completely covering each piece to the edges.

Place an oven rack 6 inches below the broiler and preheat broiler. Pay close attention when broiling as each broiler is different.

Broil, keeping a close eye, until shrimp are just cooked through and starting to brown, 2 to 4 minutes.

Alternatively, you can do this in batches in an air fryer preheated to 400°F for about 5 minutes per batch.

Cut wedges of reserved lime and squeeze a little juice over the shrimp then sprinkle with cilantro

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