

Marmalade/"Love" Glazed Gulf Shrimp with Paffle Bites

Recipe by Liz Kiniry

Makes as many bites as shrimp count

Ingredients

- ½ cup of Starr Hill's *The Love* Wheat Beer (substitute: another favorite wheat beer)
- 1 cup of orange marmalade
- 1 teaspoon of favorite hot sauce (optional)
- ¼ teaspoon of salt
- 4 tablespoons of extra virgin olive oil, separated
- 1 package of puff pastry (2 sheets), thawed in the refrigerator if frozen
- 1 pound of cleaned shrimp
- Salt and Pepper for seasoning
- ½ cup sour cream
- ¼ cup snipped chives



Procedure

- Turn on waffle maker to medium-high setting and set aside.
- Place beer, marmalade, hot sauce and salt in a small saucepan and bring to a boil over medium heat. Continue to boil for 3 minutes. Remove from heat and set aside.
- Put 2 tablespoons of oil in a small bowl. Cut each sheet of puff pastry so each piece can fit in the waffle maker. Brush each piece, front and back, with oil and cook in the waffle maker until golden brown. Remove and cut into bite-sized squares that are big enough to hold a piece of cooked shrimp. Place each square on a large platter and set aside.
- Heat 2 tablespoons of oil in a large skillet over medium high heat. Add shrimp and season with salt and pepper. Cook, tossing shrimp constantly for 2-3 minutes, or until just cooked through and pink. Mix in HALF of the beer-marmalade mixture and then remove from heat and set aside. The shrimp should be coated in the glaze.
- Brush each *paffle* square with reserve beer-marmalade mixture that wasn't added to the pan. Top each paffle square with a piece of cooked shrimp and garnish with a dollop of sour cream and a sprinkle of snipped chives.
- Serve immediately.

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