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## Lemony Garlicky Shrimp Bruschetta

- 1 1/2 tablespoons minced garlic (6 cloves)
- 1 1/2 teaspoons Kosher Salt
- 1/4 teaspoon freshly ground black pepper
- 3/4 cup chopped fresh parsley leaves
- 2-4 Tbs white Balsamic Vinegar (to your taste)
- 1 lemon, zest grated
- 1/2 cup freshly squeezed lemon juice (about 3 lemons)
- 1/2 lemon, thinly sliced in half-rounds
- 1 teaspoon hot red pepper flakes, plus more for serving
- 2 pounds large cooked shrimp, peeled and deveined, chopped
- 1/4 cup Olive Oil
- Parmesan Cheese for garnish/serving
- 1 small loaf of good Gluten Free Bread (such as Udi's) *or a sliced Baguette if GF not necessary*
- Cooking Spray (coconut oil)

Combine garlic, salt, pepper, parsley, vinegar, lemon zest, lemon juice, lemon slices and hot pepper flakes. Fold in chopped shrimp. Taste and adjust seasoning as needed. *(This can be done ahead of time and kept in the fridge until ready to use. I would recommend stirring it occasionally to make sure all the shrimp is marinating properly.)* Add the olive oil, and stir to combine.

Heat grill over high heat. Cut bread slices into quarters. Spray with cooking spray, and place on grill. Grill for about 3-4 min / side watching to be sure they don't burn on hot spots on your grill. When nice and crunchy, remove from grill. *(This can be done several hours in advance. Once toasts have cooled, can be kept in an airtight container.)*

The liquidy marinade will cause the toasts to get soggy pretty quickly. So only assemble a few at a time and serve immediately - place a nice mound of the shrimp mixture on the toast and sprinkle with extra red pepper flakes and a generous dusting of grated parmesan cheese. Or you can serve this as a "deconstructed" bruschetta like I did, and let your guests assemble their own ;-))

## Wine Pairing Recommendation

Any sparkling wine would be amazing with these... However I came up with the idea for these after sipping my first Aperol Spritz. The citrus in the aperol calls to be paired with some citrus-y spicy shrimp. ;-)) Instead of a traditional Aperol Spritz cocktail, I want to let the wine shine a bit more...so simply add about a 1/2 ounce of Aperol to a full glass of Cava (or the traditional Prosecco) and toss a lemon twist in with it. Cheers!