

Chef™

October 2008

SENSATIONAL

shrimp

Dishes highlighting

America's favorite seafood

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You can't afford not to menu shrimp in some manner. According to the National Oceanic and Atmospheric Administration, part of the U.S. Commerce Department, shrimp continues to be the top consumed seafood in the U.S. at 4.1 pounds of shrimp consumed per person in 2005.

Most diners first think shrimp is generally breaded, frozen and then deep-fried to a golden brown and served with a lemon wedge and tangy cocktail sauce. While that preparation does taste good, especially in a po' boy, it's otherwise a violation of such a wonderful protein.

Here are six multicultural recipes from chefs who take great care in smoking, sautéing and grilling shrimp. To go with these diverse shrimp preparations, *Chef Magazine's* wine specialist Marlene Rossman has suggested wine pairings to complement the spices and richness of each recipe.

BUDIN DE MARISCOS

(Tortilla pie with shrimp and jumbo lump crab), Chef Matthew Lake, Besito, Huntington and Roslyn, N.Y., www.besitomex.com

Yield: 4 servings

Vegetable oil, as needed
2 cloves garlic, minced
1 white onion, small dice
1 T. chipotle chiles in adobo
2 vine-ripe tomatoes, diced
1 bay leaf
Salt, as needed
1 lb. (51/60 ct.) shrimp
1/2 lb. jumbo lump crab meat, picked for shells
12 6" white corn tortillas, softened in vegetable oil
1 c. crema or crème fraiche
4 c. Chihuahua cheese, grated
Poblano Cream Sauce (recipe follows)
Cilantro sprigs and julienned poblano pepper,
for garnish

Method (1) Heat a little vegetable oil in the bottom of a sauce pan. Sweat garlic and onions until

translucent. Add tomatoes, chipotles and bay leaf, and cook until tomatoes are soft. Simmer over low heat for 30 minutes. Remove from heat, season with salt, and cool to room temperature. (2) Sauté shrimp until just cooked; cool on shallow tray. Combine tomato-chipotle sauce, shrimp and crab, mixing well and taking care not to break up the crabmeat too much. (3) Lay 4 softened tortillas on a cutting board. Spread a thin layer of seafood mixture over each tortilla. Spread a thin layer of crema over seafood mixture, and top with a thin layer of Chihuahua cheese. Top with another softened tortilla, and repeat above steps until last tortilla is placed on top. Top with cheese. (4) Place and cover budins on a sheet tray; refrigerate till service. (5) Bake budins at 300°F until heated through. Plate 3-4 oz. Poblano Cream Sauce. Place budin in center of serving plate. Garnish with cilantro and poblano.

Poblano Cream Sauce

4 cloves garlic, minced
1/2 white onion, julienned
12 oz. heavy cream
2 poblano peppers, roasted and cleaned
1/2 c. blanched spinach
Salt, as needed

Method (1) Sweat the garlic and onions until translucent. (2) Add the cream, and bring to a simmer. (3) Add the poblano peppers, and simmer, 5 minutes. (4) Remove from heat; add the spinach. (5) Purée in a blender until smooth. Season with salt, and hold.

Wine pairing: The big, full-bodied **Levendi Chardonnay (California)**, with delicious creamy flavors of lemon curd and tropical fruit, stands up to the rich cream sauce.

