

Shrimp Scampi Cucumber Bites

Servings: 12 – 24*

Ingredients

- 1 – 2 English cucumbers – depends on size, cut into about ¼ inch thick slices
- 12 (16 – 20 size) shrimp – deveined & peeled. If cut in ½, serves 24 otherwise 12
- ½ - 1 shallot – minced very fine
- 4 cloves garlic – minced fine
- ¼ cup olive oil (1/8 cup marinate, 1/8 cup cooking)
- 4 tablespoons butter
- 4 tablespoons fresh squeezed lemon juice – zest is optional, but zest first if using
- ¼ cup favorite white wine
- 1 teaspoon Mexican oregano (or regular)
- pinch salt, pinch pepper
- 2 teaspoons Victoria Gourmet New Orleans seasoning (optional)
- pinch red pepper flakes (optional)
- parsley (optional) – chopped fine

Directions

To a bowl or zip-lock bag, add ½ minced garlic, ½ minced shallot, ½ of the olive oil (2 tablespoons), pinch salt, pinch pepper, ½ half oregano, red pepper flakes (if using), New Orleans seasoning (if using) and shrimp. Let marinade about 60 minutes.

While marinating, peel (partially or fully) the cucumber(s) and cut about ¼ inch thick and place on serving platter.

Heat a 10 – 12” skillet, add remaining oil and the butter. Once melted, add garlic and shallot and sauté until tender. Add the shrimp and marinade, lemon juice, white wine, oregano, pepper flakes (if using), New Orleans seasoning (if using), a little more salt, little more pepper.

Cook 1 – 2 minutes per side if using whole shrimp. If doubling the recipe and using the shrimp cut in half, cook about 30 – 60 seconds per side. Remove shrimp from the pan and let the sauce reduce by half, approximately 4 – 8 minutes.

Add the shrimp back to pan and toss to coat. Top each cucumber slice with a shrimp. Drizzle garlic scampi sauce over the shrimp. Garnish with parsley (if using) and serve.

This is not my favorite way to cook shrimp. I prefer either on the grill or oven. For the grill, skewer the shrimp, marinade and cook a few minutes on both sides. For the oven, preheat to 350° and line a baking sheet with foil. Melt the butter. In a bowl, put all ingredients but cucumber and toss. Transfer to the baking sheet and cook in the oven 15 – 20 minutes.

Variations: Instead of cucumber, plate a round tortilla chip, add a dollop guacamole (recipe located at: www.classiccookware.net/recipes), top with shrimp.