

Lemon Shrimp Bruschetta

This recipe is from Mario Batali. We made it for our cookbook group. The original recipe suggests three pieces of shrimp per slice of bread, but this version makes smaller finger food with one shrimp per piece of toast.

Ingredients

- 1/4 cup olive oil
- 2 garlic cloves
- 12 large shrimp, peeled and deveined
- 1 lemon
- 2 oz. Limoncello liqueur
- 1/2 cup dry white wine
- 4 slices thick Italian peasant bread
- 1 bunch of chives
- Salt and pepper

Equipment

- Grill or broiler
- 14 inch sauté pan



Lemon Shrimp Bruschetta:

<input checked="" type="checkbox"/>	Description	Time (min)
	Peel and devein 12 shrimp	10
	Peel and slice 2 cloves of garlic	2
	Remove zest from a lemon and then squeeze the juice	3
	Snip chives into 1/4 inch lengths	1
	In a sauté pan, heat 1/4 cup olive oil over medium heat until just smoking.	2
	Add sliced garlic and cook until light brown	2
	Add shrimp and cook until bright red	2
	Transfer shrimp to a plate and remove from heat	1
	To the pan, add lemon juice, 2 oz. Limoncello, and 1/2 cup wine. Boil.	3
	Grill or toast the bread and then cut into 12 pieces	4
	Place a shrimp on each piece of toast	2
	Stir chives into the sauce in the pan and season with a pinch of pepper and two pinches of salt.	1
	Spoon the sauce over the shrimp	1
	Garnish with lemon zest and serve	1
	Total 35 min	