

Avocado and Seared Shrimp Bruschetta

Dewey Destin Harbor Side Seafood Restaurant

*1pt. Grape Tomatoes

*1-2 ripe Avocados

*1 pkg. Fresh Mozzarella Balls

*Fresh Basil (broken into small pieces)

*Fresh Shrimp (Peeled and Deveined, wash and dry shrimp)

*Grape seed Oil or Oil of your choice

*Fresh Crushed Garlic

*Crushed Red Pepper Flakes

*Sea Salt / Fresh ground Black Pepper

* Juice of 1 lemon

*In a Hot Skillet with a little oil so shrimp won't stick, place shrimp in pan and only turn once, try not to beat up the shrimp, cool and cut in ½ or 1/3 pieces.

*Cut Grape tomatoes in ½ and set on paper towel to drain any excess liquids.

*Peel and cut avocados into ¼ x ¼ chunks.

*Open the fresh Mozzarella balls place on paper towel to remove any excess liquid from small balls.

*In a mixing bowl with the tomatoes and gently adding the oil, garlic seasonings , basil, avocado, mozzarella , then the shrimp, in that order to help not to bruise the veggies. Let set as long or as little as you like and enjoy.

Chef Jim Shirah jshirah77@gmail.com

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