Amelia ISLANDER

MAY 2018

the 21st annual Shrimp Festival recipe issue

plus: SCHOOL PRIDE • FERNANDINA FACES • ISLAND ENTERTAINING
**Florida House Inn**

**GRILLED ROMAINE SALAD WITH GRILLED SHRIMP**

1 head romaine lettuce  
Oil, salt, and pepper  
1/4 cup pickled red onion  
1/4 cup blue cheese crumbles  
1 tbsp. cooked, chopped bacon  
House-made buttermilk ranch dressing  
Grilled shrimp

Cut romaine head in half, drizzle with oil, salt, and pepper. Place on grill. Grill until charred, then flip over. Place on plate, drizzle with ranch dressing. Top with onions, blue cheese crumbles, bacon, and grilled shrimp.

---

**Pepper’s Mexican Grill & Cantina**

**CAMARONES AL TEQUILA**

12 jumbo shrimp  
2 oz. bell peppers  
2 oz. onions  
1 oz. cilantro  
2 oz. gold tequila  
4 oz. tequila sauce  
Seasoning to taste  
Veggies of your choice  
Cilantro rice

Sauté the onions and peppers along with the shrimp. Add the gold tequila and tequila sauce, and seasonings to taste. Garnish with cilantro at the end and accompany it with a side of veggies and cilantro rice.
**Bar Zin**

**SPRING ROLLS**

12 large 16/20 shrimp, peeled and deveined  
Package of spring roll wrappers  
2 cups slaw mix (cabbage and carrots)  
2 tbsp. Paul Prudhomme’s Seafood Magic seasoning  
2-inch long piece ginger root, grated  
1 egg

Peel and devein shrimp, breaking inner muscles to straighten shrimp. Finely chop all vegetables and mix with seasoning, ginger, and egg. Wrap and cook as per package directions, keeping shrimp hole or leaving tail fins and wrapping like a horn. Serve with sweet and sour and teriyaki glaze.

---

**David’s Restaurant & Lounge**

**TEMPURA CRABMEAT-STUFFED PRAWNS**

3 4-oz. head-on prawns  
3 crab cakes: store-bought or fresh-made to equal 1 oz. per crab cake  
Tempura batter mix

**For Grits**  
Cheddar cheese  
White truffle oil

**For Garnish**  
Grilled cherry tomatoes  
One bunch parsley  
Chopped parsley

Remove tail shells from bodies of prawns, but leave end of tail on and head. Take crab cake and place around shelled tail. Secure in place with long toothpick. Heat oil in fryer to 375 degrees. Dip whole shrimp and secured crab cake into tempura batter and cover completely. Cook in oil from 4 to 6 minutes until golden brown. Drain on paper towel. Make grits per directions on box and add cheddar cheese and truffle oil to taste. Place 3/4 cup grits into center of each plate. Stand up prawns on tails making a teepee look of the prawns, leaning on each other by the head of the prawns. Garnish with grilled roma or cherry tomatoes and grilled asparagus. Finish with parsley bunch in the center and chopped parsley around edges of plate.

---

**Mustard Seed Café**

**CARIBBEAN JERK SHRIMP KABOBS**

20-8 inch wooden skewers  
2 lbs. 16/20 jumbo shrimp  
2 tbsp. Caribbean jerk seasoning  
2 tbsp. pure olive oil  
3/4 tsp. salt  
2 to 3 zucchini  
2 red bell peppers  
2 to 3 yellow squash  
Salt and pepper to taste

Soak skewers in water for 30 minutes. Toss shrimp with jerk seasoning, olive oil, and 1/4 teaspoon salt. Thread on skewers. Slice squash and red pepper into semi-even sizes for even cooking and thread onto separate skewers. Brush veggies with olive oil, salt, and pepper. Grill shrimp kabobs on medium high heat until shrimp are pink and opaque throughout, approximately 2 minutes on each side. Grill veggie kabobs until desired tenderness, turning occasionally. Serve skewers with side salad of your choice.
**Horizons Restaurant**

**SHRIMP DEVILED EGGS**

8 eggs  
2 tbsp. mayonnaise  
1 tsp. Dijon mustard  
1 sprig thyme, chopped  
1/4 avocado  
1/4 red bell pepper  
Sriracha, a few drops  
4 grilled shrimp

Hard boil and peel 8 eggs. Cut eggs lengthwise, remove the yolk, and put into a bowl. Place hollow whites to the side. In the bowl with the yolks, add the mayonnaise, mustard, thyme, Sriracha, and salt and pepper. Whip until a smooth paste. Put filling into a piping bag or spoon inside the hollow white. After filling, garnish with sliced avocado, red pepper, and grilled shrimp. Season with salt and pepper. Serves 4.

---

**Lulu’s at the Thompson House**

**HAMBURGER AND SHRIMP SLIDERS**

**For Burger Patties**

2 lbs. ground beef  
1 tbsp. onion powder  
1 tbsp. garlic powder  
2 tsp. ground ginger  
2 tsp. kosher salt  
2 tsp. freshly ground pepper  
2 tbsp. Worcestershire Sauce  
12 dinner rolls or potato rolls

For burgers, combine first seven ingredients in a large bowl. Divide into 12 even portions. Roll each into a ball. Between 2-pieces of plastic wrap, pound each portion with a rolling pin 1/4 to 1/2 inch thick, making slightly larger than the rolls, as they will shrink as they cook. In a preheated cast iron skillet, cook on both sides until no longer pink in the middle.

**For Sautéed Shrimp**

24-12/15 count shrimp, peeled and deveined  
2 tsp. Old Bay or Cajun seasoning  
1/4 tsp. cayenne pepper  
1 tsp. kosher salt  
1 tsp. freshly ground pepper  
Freshly squeezed lemon  
Remoulade sauce

For shrimp: in a medium bowl, combine shrimp, Old Bay or Cajun seasoning, cayenne, kosher salt, and freshly ground pepper. In a preheated non-stick pan, sauté shrimp in a small amount of olive oil until cooked through. Once burgers and shrimp are cooked, slice rolls in half and place one burger patty and two shrimp on bottom of each roll, and top with remoulade sauce.

Slowly defrost shrimp in the fridge for about 24 hours per pound, or defrost quickly in a colander in the sink under cold running water.

Reprinted with permission from the May 2018 Amelia Islander Magazine
**Fancy Sushi**  
**SHRIMP TREASURE ROLL**

3 pieces tempura crispy shrimp  
1/2 avocado, sliced  
1/2 mango, sliced  
4 pieces lettuce  
2 slices fresh tuna  
1 sheet seaweed nori  
1 oz. salmon roe or masago  
4 oz. sushi rice  
1 oz. homemade eel sauce

Spread sushi rice on the seaweed nori to make the foundation. Add all the avocado, lettuce, and shrimp inside the roll. On the top, layer 2 slices fresh tuna and mango. Roll and cut into 8 pieces. Top each with salmon roe or masago, and just a hint of Fancy Sushi’s homemade eel sauce.

---

**Burlingame Restaurant**  
**SHRIMP AND GRITS**

4 oz. stone milled grits, cooked with cream and butter  
1 fluid oz. bagna cauda sauce  
1 oz. smoky bacon  
1 oz. bell pepper marmalade  
1 each fried green tomato  
3 to 4 each 16/20 Mayport shrimp  
Salt  
Minced shallots  
Minced garlic  
Dry white wine  
Butter

Render bacon in a sauté pan and remove, reserving for later. In the same pan, using the rendered fat from the bacon, sauté the shrimp for about a minute or so on each side and season with salt. Add a pinch of minced shallots and garlic, then quickly deglaze the pan with a splash of dry white wine. Reduce the wine and add 1/2 tbsp. butter. Fry the green tomato in 350 degrees for about 2 minutes or until golden brown, and reserve. Assemble the grits, fried green tomato, and shrimp on a plate. Garnish with marmalade, bacon, and bagna cauda sauce.

---

**Brett’s Waterway Café**  
**RED CURRY WATERMELON SHRIMP**

1 tbsp. sesame oil  
1 tbsp. vegetable oil  
1 red pepper, chopped  
1 sweet onion, chopped  
1 jalapeno pepper, chopped  
3 cloves garlic, chopped  
1 tsp. salt  
2 lbs. peeled and deveined shrimp  
1 cup fresh tomatoes, chopped  
1 cup seedless watermelon, chopped  
1 tbsp. sugar  
2 tbsp. red curry paste  
2 tbsp. corn starch  
2 cups cool chicken stock  
Red pepper flakes, to taste

In a heavy stock pot, combine first seven ingredients and sauté until tender. Add tomatoes, watermelon, sugar, and curry paste. Cook for 10 minutes on medium heat. Make a slurry of corn starch and cool chicken stock. Add to other ingredients to thicken. Cook 10 more minutes. Add red pepper and more salt to taste. Use this sauce to sauté fresh peeled and deveined shrimp. Place on toasted pita and top with cucumber cubes, mint, basil, scallions, and feta cheese.

---

Reprinted with permission from the May 2018 Amelia Islander Magazine
**Amelia Tavern**

**SHRIMP CEVICHE**

5 lbs. 21/25 shrimp, peeled, deveined, and split in half
1/2 bunch cilantro, finely chopped
12 limes, juiced
2 red peppers, small dice
2 tomatoes, small dice
1 red onion, small dice
1 jalapeño pepper, minced

Mix all ingredients together in a large bowl and refrigerate for 24 hours. Serve with avocado and your favorite tortilla chips, or use it as a filling for a refreshing shrimp taco. Makes 28 portions.

---

**España Restaurant & Tapas**

**GAMBAS AL PIL PIL OVER WHITE BEAN CREMA**

**For White Bean Crema**

- 2 tbsp. olive oil
- 2 tbsp. diced onion
- 1 tbsp. chopped garlic
- 3/4 cup cooked white beans
- Pinch salt and pepper

Sauté onions and garlic in olive oil until translucent. Add cooked white beans and braise for 2 minutes. Add salt and pepper and puree mixture until smooth.

**For Gambas**

- Olive oil
- 2 thinly sliced garlic cloves
- Shrimp
- Salt and pepper
- 1/4 tsp. paprika
- 2 tbsp. dry sherry
- 2 tbsp. fish stock
- 1 tbsp. lemon juice
- Chopped parsley
- Sautéed shitake mushrooms

In olive oil, sauté garlic, shrimp, and salt and pepper at high heat for 30 seconds. Add paprika, sherry, fish stock, and lemon juice. Cook until shrimp are pink and sauce comes together. Serve shrimp on White Bean Crema and garnish with chopped parsley and sautéed shitake mushrooms.

---

**Pogo’s Kitchen**

**SMOKED PICKLED SHRIMP**

2 lbs. 21/25 shrimp, peeled, deveined, poached in pickling spices, and chilled
1 finely diced shallot (Brunoise)
1 English cucumber, medium dice
1/2 cup garlic aioli
6 brioche squares, 1-inch thick, toasted on each side until golden brown
1 pickled shallot, sliced and pickled in red wine vinegar and sugar
1/4 bunch scallions, finely sliced
Salt and pepper to taste
2 tbsp. olive oil

Combine shrimp, shallot, English cucumber, pickled shallot, scallions, and olive oil in a bowl. Season with salt and pepper to taste. Place a toasted brioche on each plate and top with shrimp mixture. Spoon small amounts of garlic aioli around plate and shrimp mixture. Add smoke to the dish using a smoking gun, or heat a small amount of wood chips in a pan on the stove until they begin to smoke. Cover the plates and pan together with aluminum foil, and allow to sit for 5 minutes. The smoke will infuse into the dish and give it a light smoke flavor. Serves six.
**The Picnic Basket**

**SHRIMP QUINOA**

Thirty 21/25 count whole shrimp  
2 cups dry quinoa  
2 cups broccoli florets  
2 cups diced carrots  
2 cups whole kernel corn (if you have time, cut it off the kernel it’s so worth it.)  
1 diced medium yellow onion  
2 tbsp. olive oil  
1/4 cup toasted sesame oil  
3 tbsp. low sodium soy sauce  
2 eggs

Cook quinoa according to package instructions, 2 dry cups quinoa and exactly 4 cups water. While quinoa is cooking, grill shrimp, season to taste, and set aside. In a medium pan, bring olive oil to a warm temperature and add onions, carrots, and corn. Sauté 1 minute only. It’s very important not to overcook the vegetables. Scramble the eggs until firm. Place cooked quinoa into a nice-sized bowl, add the vegetables you just cooked, add broccoli, sesame oil, and soy sauce to the bowl, add scrambled eggs and grilled shrimp to bowl, and gently toss everything together. This dish can be served hot or cold.

---

**Joe’s 2nd Street Bistro**

**BANANA CRAB STUFFED SHRIMP WITH MARGARITA AVOCADO SAUCE**

1/4 lb. lump crab meat  
2 tbsp. green onion, sliced thinly  
1/2 cup banana, mashed until smooth  
1/2 tsp. lemon juice  
2 tbsp. mayonnaise  
1/4 avocado  
1 tsp. dried mustard  
1/8 tsp. blackening seasoning  
1.5 tsp. fresh garlic, minced  
1/2 fresh jalapeno, minced  
1 egg  
Pinch salt and pepper  
1/8 tsp. lavender  
Pinch Old Bay seasoning  
1/2 tbsp. honey  
1/2 tbsp. sour cream  
1/2 tbsp. cilantro, chop finely  
1/8 tsp. cumin  
1 cup panko  
20 local peeled and deveined shrimp  
Salt and pepper

Mix banana, mayonnaise, avocado, honey, and sour cream until smooth. Add other ingredients except shrimp, crab, and additional salt and pepper and whisk until smooth. Fold in crab, trying not to break lumps. Lightly season shrimp with salt and pepper. Stuff shrimp with crab mixture, folding tail over mixture. Spray pan lightly with pan spray. Cook in a 350-degree oven until done. Arrange on a plate. To make Margarita Sauce, add sour cream to guacamole with 1/4 of a margarita until smooth. Drizzle across shrimp and serve, saving ¾ of the margarita for the chef!

---

Cook in the shell whenever possible, especially when you grill. The shells add a lot of flavor to the meat, and they protect it from quickly overcooking.
**Cucina South**

**PROSCIUTTO-WRAPPED BAKED SHRIMP**

Prosciutto
Large shrimp, peeled and deveined
Garlic, chopped
Roasted red pepper, thinly sliced
White wine
Cooked spaghetti
Arugula

Cut prosciutto into 1-inch pieces, Wrap shrimp with prosciutto and bake at 350 degrees for 12 minutes until prosciutto is crisp. Sauté garlic with red peppers and any leftover prosciutto. Deglaze pan with white wine. Add cooked spaghetti and arugula, twist, and serve with prosciutto-wrapped shrimp.

---

**Wicked BAO**

**SHRIMP BAO**

12 pieces Bao (found at Asian specialty markets)
24 shrimp (1 lb.), medium to large, peeled and deveined
Buttermilk batter (2 cups buttermilk, 6 eggs)
5-spice rice flour mixture (3 cups rice flour, 1 cup cornstarch, 2 tablespoons 5-spice seasoning, pinch sea salt)
Frying oil
Sriracha Aioli (1/3 cup Sriracha sauce, 1 cup mayonnaise, 1 tsp. lime juice)
Arugula
Toasted sesame seeds

Steam Baos according to package directions. Dip shrimp into buttermilk batter. Coat with rice flour mixture, shaking off excess. Fry shrimp in oil until golden brown. Assemble Bao with arugula and shrimp (2-shrimp per Bao), top with Sriracha Aioli, and sprinkle with sesame seeds. (Note: Sriracha Aioli can be made ahead and refrigerated.)

---

**The Crab Trap**

**UNDER THE SEA PLATTER**

For Platter
Shrimp
Lobster tail
Snow crab
King crab
Hush puppies
Vegetables of your choice

For Grill Sauce
Spicy mustard
Honey
Garlic

For Blackening Seasoning
Paprika
Black pepper
Garlic
Salt
Cajun seasoning

Grill shrimp and lobster tail using grill sauce or blackening seasoning to your liking. Boil additional shrimp, along with snow crab and king crab, in crab boil seasoning and beer. When seafood is cooked, arrange on a platter with hush puppies, vegetables, and lemon wedges.

---

Reprinted with permission from the May 2018 Amelia Islander Magazine
12 jumbo shrimp, peeled and deveined, tails on
1/2 cup Redeye Gravy (recipe below)
2 Grit Cakes cut on a 45 degree bias (recipe below)
2 oz. shredded cheddar cheese
Fried okra and roasted red peppers for garnish (optional)

Season shrimp with salt and pepper. Place on greased cookie sheet in oven under broiler until tails are pink and shrimp are opaque, 4 to 6 minutes. In center of bowl, place Grit Cakes and surround with Redeye Gravy. Place shrimp in Redeye Gravy, tails up, and sprinkle with cheese. Garnish with okra and red peppers.

**Grit Cakes**
2 cups cream
1 cup instant grits
1/2 stick butter
2 cups diced bacon
1/2 cup diced jalapenos

In saucepan, add cream, butter, and water. Bring to a boil, add grits, and whisk until cooked, about 10 to 12 minutes. In large sauté pan, brown bacon until crisp. Add onions, jalapenos, and red peppers until translucent. Mix all ingredients, sour cream, and jalapeno jack into grits. Lay on a sheet pan to cool. Cut into squares.

**Redeye Gravy**
8 oz. bacon, thinly sliced
1 lb. Andouille sausage
2 tbsp. tomato paste
2 cups sautéed onions
1/4 cup minced garlic
1 tbsp. chicken base
1 cup brewed coffee
plus 2 cups water
1 tbsp. Cajun spice
1 each red and green pepper, julienned
1/4 cup roux (1/8 cup butter and flour combined)

Brown bacon. Add sausage and brown for 7 minutes. Add onion, tomato paste, garlic, chicken base, and Cajun spice. Sauté 10 minutes. While scraping from the bottom of the pan, add coffee and water. Allow to simmer 15 minutes, stirring from bottom of pan. Add roux, simmer 15 minutes, stirring from bottom. Add peppers and stir.

Reprinted with permission from the May 2018 Amelia Islander Magazine