



During the 18th Century, seafood was very prevalent in the Colonies. It's easy to see why, fishing could be done any time of year. This recipe for Buttered Shrimp on Toast was popular in the 1770's. The shrimp, cooked in butter, garlic, white wine and herbs were placed in the center of a cut out in the toasted bread. The bread was most likely a *Sally Lunn* bread. The more wealthy families had a cookie cutter forged of their family crest to cut out the center of their toast, with the cut out toasted Family Crest riding atop the shrimp in all it's glory!

This recipe is my adaptation of Buttered Shrimp on toast. I add in some spinach to make it more of a complete meal for my family. I hope you enjoy it!

BUTTERED SHRIMP on TOAST Ingredients:

- 4 tablespoons butter
- 1 large shallot, minced
- 3 cloves garlic, minced
- 1 pound large shrimp, cleaned and shelled 1/4 teaspoon salt
- 1/8 teaspoon white pepper
- 1/4 cup white wine
- 1/2 cup half and half, or cream
- 2 tablespoons fresh thyme

2 tablespoons fresh sweet basil, chopped
1 tablespoon of fresh squeezed lemon juice 1/2 cup fresh baby spinach,
washed and dried 1 loaf Ciabatta bread, sliced
4 Tbsp. Butter or olive oil for toasting bread

Directions:

Heat the butter over medium high heat. Add in shallots and cook for 3 minutes then add in garlic and cook for 3 minutes until both are soft. Add in the shrimp, salt and pepper and cook for about 3 minutes on each side, or until they are pink and just cooked through.

Remove the shrimp and set aside. Add in the wine to deglaze the pan. scraping the bottom and letting it cook and reduce for about 3 minutes. Add in the half and half or cream turning off the heat. Stir in 1 tablespoon of the thyme and 1 tablespoon of the basil and return the shrimp to the pan. Stir to coat with the sauce and finish with a squeeze of lemon.

Meanwhile, drizzle 6 pieces of the Ciabatta bread with olive oil or butter and place on a baking pan, putting them in the oven for about 4 minutes to toast. Remove when just turning golden in color.

Spread spinach over toasted bread, then place a few shrimp in a line down the piece of toast. Pour a little sauce over top and garnish with fresh thyme and basil leaves and a slice of lemon.