



Southwestern Pesto Shrimp

Ingredients -

4 ounces freshly grated Parmesan cheese (about 1 cup)
2 cloves garlic
2-3 jalapenos peppers, deveined and seeds removed; finely chopped
1/2 cup chopped almonds
1 cup of fresh cilantro leaves
3 tablespoon olive oil (plus extra if needed)
1 pound R15 shrimp, shelled and deveined leaving the tail on the shrimp (R15 means 15 to 20 shrimp per pound)
Salt and pepper to taste



Southwestern Pesto Instructions -

In food processor fitted with a blade, process the cheese with the garlic until blended. Add the jalapeños, nuts, cilantro, and olive oil; process to a smooth paste. Keep adding olive oil a little at a time until you have a wet paste; salt and pepper to taste.

NOTE: The pesto can be refrigerated for up to a month. Put the pesto in a glass jar and add a thin layer of olive oil on top to avoid discoloration.

Toss the shrimp in a bowl with the pesto and refrigerate, covered, for at least an hour.

Preheat the oven to 350 degrees.

Place the shrimp on a baking sheet and bake, uncovered for approximately 12-15 minutes. Do not overcook the shrimp. Arrange on a platter and garnish. Serve warm or at room temperature.

Wine Pairing Suggestion -

People gravitate naturally toward a white wine with shrimp or fish. The spiciness and freshness of the Southwestern pesto should guide the choice in wine pairing. A crisp white wine like a Gewurtztraminer might go well or a Grenache or other light bodied red will pair nicely with the spicy pesto marinade. Lawrence Dunham Vineyards' Viognier or Grenache would pair beautifully with these Southwestern Pesto Shrimp appetizers.

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