

Wowza Shrimp Toast

1 pound raw shrimp, peeled and diced to roughly 1/2 inch pieces
2 cups grated sharp cheddar cheese (if you buy it bagged, chop it finer)
1 10-oz bottle dill pickle relish, well drained (I recommend overnight)
1 cup mayonnaise
1 tsp Tabasco sauce
1 tsp onion powder
1 tsp freshly ground black pepper
1/2 tsp salt
2 cloves of garlic, pressed or minced fine

Bread rounds – use baguettes, party bread, melba toast, whatever (if using fresh bread, toast on one side only)

Combine everything but the bread. If using baguettes or party bread, spread on the *toasted* side. The untoasted side will crisp when they're baked.

Bake for 15 minutes at 350° or until the cheese is melted and the tops are bubbling. Serve immediately.

Makes around 40 pieces.

This is my take on the original recipe, given below. The official version says it yields 50, but I never got more than 35 – 40. I also found that dill pickle relish is much easier to use than grated pickles, which tend to leave strings of peel that don't grate.

Hot Shrimp Canapés

1 cup chopped cooked shrimp
1 cup grated sharp Cheddar cheese
2 large kosher dill pickles, grated
1/2 cup mayonnaise
1/2 tsp Tabasco
1/2 tsp onion juice
1/2 tsp coarse black pepper
1/4 tsp salt
1 clove garlic, pressed
50 1-1/2 in rounds of bread, toasted on one side

Combine first 9 ingredients and spread on toasted side of rounds. Bake 10 minutes at 350°. Freezes well.

Yield: 50

From *Louisiana Entertains*, the official cookbook of the 1984 Louisiana World Exposition