



Southern-Pickled Gulf Shrimp

RECIPE COURTESY CHEF TAMIE COOK
SERVES 6 TO 8 AS AN APPETIZER

Serve
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Pickle:

- 2 cups champagne vinegar
- 1 cup olive oil
- ½ cup freshly squeezed lemon juice
- 2 teaspoons kosher salt
- 1 teaspoon sugar
- 2 teaspoons juniper berries, crushed
- 1 teaspoon coriander seeds, crushed
- 1 teaspoon red pepper flakes
- 1 teaspoon minced, dried orange peel
- 1 teaspoon whole cloves
- 2 cloves garlic, sliced
- 4 fresh bay leaves
- 1 small lemon, thinly sliced
- 2 tablespoons fresh parsley leaves
- ½ cup fennel, thinly sliced on a mandoline
- ½ cup vidalia onion, julienned

Shrimp:

- 1 pound, 26-30 Gulf shrimp, peeled and tail removed

For the pickle:

Place the vinegar, olive oil, lemon juice, salt, sugar, juniper berries, red pepper flakes, orange peel, cloves, garlic and bay leaves in a microwave safe measuring cup or bowl and microwave for 2 minutes or until fragrant. Chill until the liquid is room temperature.

Place the panko, eggs, zest, basil, dill, and salt mixture in a mixing bowl and stir to combine. Coarsely chop the trout, add to the bowl, and stir to combine. Transfer the mixture to the bowl of a food processor and pulse 4 to 5 times or until the mixture is finely chopped, but not becoming a paste. Stop to scrape down the sides of the bowl once.

Scoop the trout cakes into ½-ounce portions and shape into mini cakes/patties. Spray a sauté pan set over medium heat or an electric griddle with non-stick spray and when hot and add the cakes to the pan or griddle. Cook for 3 minutes per side, being careful to adjust heat to prevent burning. Serve with a dollop of creme fraiche.

For the Creme Fraiche:

Place all the ingredients in a small bowl and stir to combine. Refrigerate for up to 3 days.

TENNESSEE  AQUARIUM

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For the shrimp:

Heat 2 quarts of water in a 4-quart pot set over high heat. Once the water boils, add the shrimp and cook for 1 minute. Strain and transfer to a bowl. Refrigerate until the shrimp are room temperature.

To assemble:

Layer one-quarter of each ingredient in a large (at least 2-quarts), wide mouth glass jar, as follows; onion, parsley, shrimp, lemon, fennel, bay leaves and garlic. Repeat three more times. Pour the pickling liquid into the jar, screw on the lid and refrigerate for at least 24 hours and up to 72 hours before serving. The shrimp develops its best flavor after 3 days, but will keep in the jar, submerged in liquid, for up to 5 days.

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