

## Texas Gulf Shrimp Toast

(Chef Pevoto)



### Ingredients:

35 (¼" thick) French-style Baguette slices  
9 tbsp unsalted Butter, melted  
1 tsp Salt  
1 tbsp minced Thyme  
8 oz peeled, boiled Shrimp, minced  
¼ cup Italian-seasoned Breadcrumbs  
5 oz shredded Gruyère cheese  
½ cup Mayonnaise  
¼ tsp Cayenne Pepper  
Radish slices

### Directions:

Preheat oven to 350°.  
Arrange the bread slices on baking sheet and set aside.  
Combine the melted butter, salt and thyme.  
Using a pastry brush, brush each toast with some of the butter mixture, making sure each toast get some of the herb.  
Bake the toast in the preheated oven until lightly browned, about 5 minutes.  
Cool on wire rack.  
Combine the remaining ingredients, except the radish slices, blending well.  
Spread a portion of the mixture on each baked toast.  
Arrange toasts on baking sheet and bake in preheated oven for 7 minutes, or until mixture is slightly bubbly.  
Do not overcook.  
Garnish each toast with a radish slice.  
Serve warm.