

Red Pepper Rouille and Shrimp Toasts

Ingredients:

2 garlic cloves
¼ tsp cayenne pepper
¼ tsp crumbled saffron threads
½ cup diced drained roasted red bell pepper, from jar, patted dry
2 tsp red wine vinegar
½ cup mayonnaise

24 uncooked large shrimp, peeled and deveined
12 4x1/2 inch diagonal slices sourdough bread
Drained capers

Preparation:

Preheat oven to 425°F.

Finely chop garlic cloves with cayenne pepper and saffron in mini processor. Add roasted, drained red pepper and vinegar to processor, blend until smooth. Blend in mayonnaise. Season to taste with salt and pepper.

Transfer 1/3 cup rouille to medium bowl. Add shrimp and toss to coat. Arrange sourdough baguette slices on baking sheet. Spread each slice with rouille. Bake until bottoms of toasts are crisp and rouille is darker in color.

About 10 minutes.

Heat large non stick skillet over medium-high heat. Add shrimp, spreading in single layer. Cook until just browned and opaque in center, about 2 minutes per side. Arrange toasts on plate.

Place 2 shrimp on each toast, sprinkle toasts with capers.

Serves 12