



FOX RUN VINEYARDS

Shrimp and Water Chestnut Toasts

¾ pound medium shrimp – shelled, deveined and coarsely chopped
4 tablespoons unsalted butter, softened
6 canned whole water chestnuts, drained and cut into 1/8 inch dice
2 large scallions, sliced crosswise
¼ cup dry sherry
1 tablespoons plus 1 teaspoon low-sodium soy sauce
1 tablespoon sesame oil
1 teaspoon salt
1 teaspoon sugar
1 baguette, sliced 1/3 inch thick on the diagonal (24 slices)
Vegetable Oil, for frying
¼ cup sesame seeds

1. Preheat oven to 450. In food processor, combine half the shrimp with the butter and process until pureed.
2. In a large bowl, toss the rest of the shrimp with the water chestnuts, scallions, wine, soy sauce, sesame oil, salt and sugar. Blend in the shrimp butter. Spread about 1 ½ tablespoons of the shrimp mixture on each baguette slice.
3. In large skillet, heat 1/8 inch of vegetable oil. Put the sesame seeds in small bowl. Dip each shrimp toast in the sesame seeds to coat the shrimp mixture. Fry about 8 toasts at a time over moderately high heat, shrimp side down, until the shrimp mixture turn pink, about 25 seconds. Using tongs, transfer the toasts to a large rimmed baking sheet, shrimp side up. Repeat with remaining toasts, adding more oil to the pan as needed. Bake the toasts for about 5 minutes more, or until cooked through before serving.
4. Serve right away.

Food and Wine Magazine suggested pairing these Shrimp and Water Chestnut Toasts with the Fox Run Dry Riesling!