



Bay Shrimp Appetizer

From dulcetcuisine.com

- 1/2 lb bay shrimp
- 1/2 c finely diced celery
- 4 green onions, finely diced
- 1/2 c Dulcet Lemon, Mustard & Dill Sauce*
- Fresh black pepper
- Baguette slices, toasted or Belgian endive leaves
- Garnish: Zest from 1 lemon

1. Toss the ingredients together season with pepper and place atop toasted baguette slices or into Belgian endive leaves.
2. Top each with a garnish of lemon zest.



*Lemon, Mustard & Dill Sauce is gluten-free.

Notes: _____

From our test kitchen:
To make it really simple, add zest to shrimp, place in a decorative bowl on a platter with the toasted baguette slices and allow guests to help themselves.