

What's Cookin': Create a tasty appetizer



Shrimp Remoulade

Ingredients

- 1/3 cup mayonnaise
- 2 tbsp each, chopped fresh parsley, green onions, dill
- 2 tbsp chopped dill pickle
- 1 tbsp capers, drained and coarsely chopped
- 1 tsp horseradish
- 1 tsp grainy mustard
- 2 lb. cooked shrimp, coarsely chopped (you can substitute crab or lobster or chicken)
- salt and pepper

Method

1. In a mixing bowl, combine mayonnaise with parsley, green onion, dill, pickle, capers, horseradish and mustard. Combine well.

2. Stir in chopped shrimp, season with salt and pepper. Refrigerate until serving time. Serve with thin bread slices, baked mini pastry shells or biscuits.

If you are looking for a tasty little appetizer to bring to your next potluck party, then this is a perfect one!

It is relatively inexpensive, as it uses the tiny little frozen shrimp, it can easily be made the day before and it travels well in a Tupperware container with a couple of ice packs—then bring the crackers, bread or biscuits separately and then just lay it out on a platter when you arrive.

It is also a lovely little treat on a picnic! And you know how much Gerry and I like our picnics!

Wondering where the “remoulade” term comes from? It is actually the name of the sauce part of the recipe (leaving out the shrimp). It originated in France and was once upon a time used just like tartar sauce for fish— except it was used with meat. Now, we are more likely to use it with seafood. There are some variations on the recipe. If you were to order it in the southern states, you would probably discover that it is more reddish in colour with the addition of paprika and/or ketchup. It also can be flavoured with curry powder or anchovies.

With its mayonnaise base, you may not believe it, but it is quite a tasty sauce on French fries and hotdogs!

**Lori Gysel &
Gerry
Kentner**



Of course, we are talking about only the sauce part— you wouldn't be putting the shrimp on there!

Now this just happens to be my favourite sauce to serve with a shrimp boil. My husband disagrees— he doesn't think freshly boiled shrimp should be subjected to sauce of any sort— he prefers just lemon juice (no wonder he's so thin)!

But I like a variation on the remoulade— called Louis sauce. Mix mayonnaise with ketchup a pinch of horseradish, a squeeze of fresh lemon and a dash of Worcestershire sauce and you have an excellent sauce for dipping warm shrimp, right out of the pot into! Now if the shrimp are cold, I prefer the traditional seafood sauce. Weird eh?

Have fun and keep cooking!

Email questions and comments to Lori and Gerry at whatscookin@independentfreepress.com

Upcoming community dinners

Saturday, June 5

• Annual Chicken Barbecue, 4:30-7 p.m., at Nassagaweya Presbyterian Church, 3097 15 Sideroad, just east of Guelph Line. Half chicken, baked potato, cole slaw, bun, beverage and pie, all for \$15. Advance tickets recommended. To reserve tickets, call 905-876-3322 or 905-854-1055.

• Beef and Reef dinner at St. Alban's Church, 19 St. Alban's Dr., Acton. Doors open at 5 p.m. and there will be two sittings: 5:30 p.m. and 7:30 p.m. There are two prices— steak or lobster dinner— \$40 each and steak and lobster \$50. The meal includes salad, potatoes and desert. It is always an evening of fun. Info: Bernice, 519-853-3818 or Annette at 519-853-1728.

Friday, June 11

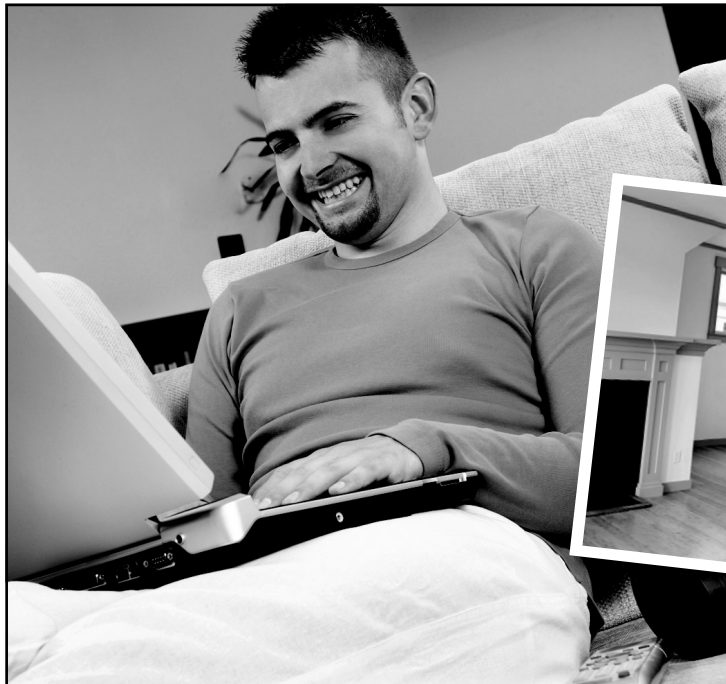
• Lobster or Steak dinner, hosted by Huttonville United Church and Huttonville Lions Club, 5:30-8 p.m. at Huttonville Community School on Embleton Rd. (5 Sideroad). Lobster \$35 or Steak, \$25. For tickets call Joanne Watson, 905-455-8124, Brian Batstone, 905-877-8637 or Sho Teramoto, 905-455-8353.

Saturday, June 12

• Beef-On-A-Bun at Limehouse Presbyterian Church, 5-7 p.m. For tickets/info: Pam Payne, 519-853-0347 or Marg Appleyard, 905-877-3854.

• Hungry Man breakfast will be held at the Georgetown Legion, 127 Mill St., 8-11 a.m. Cost is \$5 for adults and \$2.50 for kids. Take-out is also available.

For more upcoming community dinners check out Community Calendar online, www.independentfreepress.com



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