

## **Dinner & A Book Recipes**

### **Episode #1704 – The Only Street in Paris**

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#### **Amuse Bouche**

An amuse bouche is a term meaning any small pre-appetizer appetizer. They are of unlimited variety.

- French Bread
- Mayonnaise
- Smoked Salmon
- Black Caviar

Slice bread into thin slices. Fry in pan until crisp. Top it with mayo, smoked salmon and a small dollop of black caviar.

#### **Shrimp in Cream Sauce with Blue Cheese**

- Deveined shrimp
- Chopped Garlic
- Cornstarch
- Gorgonzola Cheese
- Bread Crumbs
- Kaseri Cheese

For the shrimp, I simply peel shrimp, then saute in butter with chopped garlic. Add water with some cornstarch stirred in to thicken it, then a bit of cream, and then some crumbled blue cheese - gorgonzola is best. Danish Blue is too strong. I like to top with some grated Kaseri cheese, perhaps a sprinkle of bread crumbs, and put under the grill to brown a bit.