Dinner & A Book Recipes
Episode #1704 – The Only Street in Paris

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.