

*** SAUTÉED SHRIMP ON BRIOCHE WITH
PICKLED PEARS AND GEM LETTUCE**

By Sam Talbot, Mandrian Soho, New York, NY

"An example of why seafood and fruit pairings have such a naturally pleasing rapport, and pickling is a beautiful catalyst to letting the natural sweetness of the pear shine through." ~ Chef Talbot

Makes 6 Servings



PICKLED PEARS

*** YOU WILL NEED**

- 3/4 cup granulated sugar***
- 1/2 cup champagne vinegar***
- 1/2 cup water***
- 1 teaspoon whole cloves***
- 3 cinnamon sticks***
- 1/4 cup pickled ginger, coarsely chopped***
- 1 tablespoon pink peppercorns***
- 1 lemon sliced***
- 3 firm, ripe Bartlett pears, peeled, and sliced into thin wedges, about 1/4-inch thick***

SAUTÉED SHRIMP

*** YOU WILL NEED**

- 2 tablespoons unsalted butter***
- 2 tablespoons olive oil***
- 2 garlic cloves, finely chopped***
- 2 shallots, finely chopped***
- 24 large shrimp (16-20), peeled, deveined and tail removed***
- Sea salt and freshly ground black pepper***
- 2 to 3 tablespoons white wine***
- 1 lemon, juiced and zested***
- 1/4 cup low sodium chicken broth***
- 1/4 cup chopped fresh basil***
- 6 brioche buns, grilled or lightly toasted***
- 6 leaves Gem lettuce, washed and completely dry***
- Homemade or good quality mayonnaise***

❖ DIRECTIONS

For the pickled pears, combine the sugar, cloves, cinnamon sticks, pickled ginger, vinegar, water, pink peppercorns and sliced lemon in a nonreactive saucepan. Stir once to combine and bring the mixture to a boil over medium high heat. Reduce heat to low and simmer 10 minutes. Chill completely, pour over the pears and refrigerate at least 6 hours before serving. Pears will keep one week in well-sealed jar.

For the sautéed shrimp, heat the butter and oil over medium heat in a nonreactive heavy-bottomed sauté pan until bubbly. Add the garlic and shallots, stir and cook for 30 seconds. Add the shrimp, raise the heat and sauté for 2 minutes, or until the shrimp begin to turn pink. A lightly crispy coating will form on the outside. Add a splash of wine to the pan, deglaze and remove the shrimp.

Add the lemon juice and zest along with the chicken broth. Stir and cook over high heat until the sauce thickens slightly, 2 to 3 minutes. Remove from heat, season with salt and pepper to taste and return the shrimp to the pan to keep warm.

To serve, spread about 1 teaspoon mayonnaise on each top bun and cover with a lettuce leaf. Place 4 shrimp and some sauce on each of the bottom buns and top with several pickled pear wedges.

