
Shrimp Tarts (Hot)

Elizabeth Gantt Castles

Party Recipes from the Charleston Junior League - 1993

PASTRY

1 cup plus two tablespoons unbleached all-purpose flour

1/4 teaspoon salt

2 tablespoons freshly grated Parmesan cheese

1/2 cup (one stick) butter or margarine, cut in pieces

1 small egg, lightly beaten

FILLING

1/2 cup shrimp, cooked, peeled, deveined and mashed

1 teaspoon Dijon mustard

1 tablespoon mayonnaise

1/4 teaspoon grated onion

1/4 teaspoon fresh lemon juice

salt (to taste)

freshly ground pepper (to taste)

1/4 teaspoon dried tarragon leaves

Make the pastry: Place the flour, salt and cheese into a medium-size bowl. Add the butter and cut in with a pastry blender or two knives until the mixture resembles coarse bread crumbs.

Add the egg. Combine well. Shape into a ball. Chill for three to four hours.

Preheat the oven to 450 degrees.

Form the dough into balls the size of large marbles. Using your thumbs, press each ball into the cup of a bite-size muffin pan.

Bake for 5 minutes. Reduce the oven temperature to 450 degrees. Bake until golden, 8 to 10 minutes (watch carefully). Cool and remove from the pan.

Make the filling: Place the mashed shrimp into a medium-size bowl. Add the mustard and mayonnaise (just enough to hold the mixture together). Add the grated onion, lemon juice, salt, pepper and tarragon. Stir to combine.

Assemble: Fill twenty-four of the tart shells with one teaspoonful of the filling each.

Warm before serving.

(These tarts can be frozen for later use.)

Yield: 24 tarts

Appetizers

Per Serving (excluding unknown items): 709 Calories; 65g Fat (81.6% calories from fat); 31g Protein; 2g Carbohydrate; trace Dietary Fiber; 521mg Cholesterol; 1387mg Sodium. Exchanges: 4 Lean Meat; 0 Vegetable; 0 Fruit; 10 1/2 Fat; 0 Other Carbohydrates.