
Shrimp Wadmalaw

Jane Thompsin Jilich (recipe originaly from Jilich's East Bay restaurant)

Party Recipes from the Charleston Junior League - 1993

Servings: 30

3/4 cup white wine
2 tablespoons shallots, chopped
1 tablespoon sugar
3/4 cup Dijon mustard
1 cup vegetable oil
1 cup olive oil
2 tablespoons sherry
salt (to taste)
freshly ground pepper (to taste)
1 teaspoon dried dill weed
90 (1-1/4 pounds) snow peas, blanched
90 medium (3 to 4 pounds) shrimp (with tails left on), cooked, peeled and deveined
toothpicks

Make the sauce: In the bowl of a food processor, combine the wine, shallots, sugar, mustard, oils, sherry, salt, pepper and dill weed. Process until combined. Refrigerate while you assemble the shrimp and snow peas.

Wrap one of the snow peas around each of the shrimp and secure with a toothpick.

Arrange the shrimp on a platter leaving room n the center for a bowl of the dipping sauce.

Appetizers

Per Serving (excluding unknown items): 855 Calories; 18g Fat (18.6% calories from fat); 48g Protein; 130g Carbohydrate; 44g Dietary Fiber; 0mg Cholesterol; 144mg Sodium. Exchanges: 0 Lean Meat; 24 Vegetable; 3 Fat; 0 Other Carbohydrates.