



Louisiana Creole Tomato Salad Sautéed Shrimp and Pepper Jelly Vinaigrette

Serves 6 to 8 people

6 each	Louisiana Tomatoes
2 lbs	Louisiana Shrimp (peeled and cleaned)
3 oz	Butter
1 ½ tbsp	Garlic (minced)
1 ½ tbsp	Shallots (chopped)
4 tbsp	Pepper Jelly (red or green)
2 oz	Champagne Vinegar
2 oz	Olive Oil
4 oz	Salad Oil or Vegetable Oil
1 tbsp	Fresh Basil (chopped)
1 tbsp	Chives or Green Onions (sliced)
To Taste	Salt and Pepper

- Wash and slice tomatoes for the base of the salad.
- In a small mixing bowl combine 1 tbsp of garlic, 1 tbsp shallots, pepper jelly, champagne vinegar and basil. Mix together thoroughly then add olive oil and salad oil. Season to taste with salt and pepper.
- Heat a medium Sauté pan over medium to high heat. When pan is hot add butter and let melt completely. Add the shrimp, ½ tbsp garlic and ½ tbsp shallots. Cook thoroughly and season to taste with salt and pepper.
- To serve place tomato slices on the bottom of the plate. Then salt and pepper the tomatoes. Place sautéed shrimp in the center of the tomatoes and spoon dressing over the shrimp and the tomatoes.
- Garnish with the chives or green onions and serve.