

First Place Youth: Samuel Beltran
MAIN DISH

Blue Shrimp Melts

Shrimp:

1 lb raw shrimp cleaned
¼ cup olive oil
¼ cup butter
2 Tbsp Worcestershire Sauce
2 0 3 garlic cloves
1 tsp Italian Seasoning
1 tsp Chili powder
1 tsp Onion powder
1 rosemary sprig

Blend all ingredients except for shrimp, simmer on low for 15 minutes, cool for 30 minutes. Pour over shrimp, marinate overnight. Grill when ready for 7 – 12 minutes.

Filling:

2 pkgs mushrooms sliced
2 cups blue cheese
½ cup onions chopped
8 slices bacon cooked crisp
1 pkg cream cheese
Marinated shrimp
3 Tbsp olive oil

Saute mushrooms, onions, cooked bacon and grilled shrimp for 10 minutes in the olive oil. Take on slice flat bread and spread with some cream cheese and add a couple of spoonfuls of mushroom and shrimp mixture – sprinkle with a spoonful of blue cheese then top with another slice of flat bread spread with more cream cheese. Bake at 350 degrees for 10 – 12 minutes.

Flat Bread:

2 tsp active dry yeast
12 tbsp lukewarm water
1 tsp sugar
2bsp olive oil
12 oz all-purpose flour
2 tsp salt
1 sprig rosemary
2 tsp sea salt

Mix yeast and water in a bowl. Leave the mixture to rest in a warm place for 10-15 minutes until frothy. Stir in the oil. Sift the flour and salt into a large bowl, make a well in the center and pour in the yeast mixture. Using floured hands mix together to form dough, knead on floured surface for about five minutes until smooth and elastic. Place dough in a large greased bowl and leave in a warm place for about an hour until doubled in size. Turn out on a floured surface and knead about 4-5 times. Roll out into 5-6 inch circles and grill on lightly oiled pan until slightly browned, flip and finish other side, remove from heat and sprinkle with rosemary and sea salt.