

Henlopen City Recipe: Georgia Shrimp with Peach/ Basil Relish

The Ingredients

- apple cider vinegar 1 cup
- white vinegar 2 TSP
- lemon, juiced 1 each
- bee pollen 2 tsp
- honey 1/4 cup
- canola oil 3/4 cup
- salt 1/2 tsp

- Peaches, sliced thin 2 cup
- Thai basil, or sweet basil 1/4 cup

- Shrimp, peeled, deveined (8-12 size)
- canola oil 2 TBSP
- salt season to taste

Method:

For Relish:

1. combine all ingredient in blender except oil
2. blend for a min, then add oil in small stream
3. slice peaches, and toss lightly with vinaigrette

For Shrimp:

1. heat large sauté pan on med high heat.
2. season shrimp with salt
3. add shrimp, do not over crowd pan.
4. cook for 2 min, then turn to other side. Cook for another 2 min
5. remove shrimp, drain on rack or paper towel
6. arrange on plater or small plates and top with relish

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