

Shrimp ~ Andouille Sausage Lollipops

Sriracha Mayo

Serves 4

Sauce

1/2 cup	mayonnaise
1 teaspoon	minced garlic
1 teaspoon	lemon zest
1 tablespoon	lemon juice
2 tablespoons	chopped cilantro
1 tablespoon	Sriracha

Whisk all ingredients in a mixing bowl. Transfer to serving bowl.

Lollipops

12	6-inch bamboo skewers
1 link	andouille sausage (about 1/2 pound)
12 jumbo	shrimp, size u-10, peeled, deveined, tail-on
2 tablespoons	grapeseed oil
1 tablespoon	finely chopped thyme
To taste	sea salt and freshly ground black pepper
1 tablespoon	finely chopped flat leaf parsley

Soak skewers in water at least 30 minutes. Cut andouille into 12 half inch thick slices. Wrap one shrimp around each sausage. Insert skewer through shrimp tail, sausage, and back through shrimp to create lollipop shape. Add oil to grill pan over medium high heat – or outside on the BBQ. Season lollipops with thyme, salt and pepper. Sauté 1 minute on each side. Sprinkle with parsley. Serve with Sriracha Mayo.

Bon Appetit...Executive Chef Bernard Guillas
The Marine Room, La Jolla

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