



Shellfish are my specialty!

### BOUCHARD PÈRE ET FILS PETIT CHABLIS

On the nose this Petit Chablis offers a delicate bouquet of green apple, pear, citrus and minerals with a touch of almond. The palate is dry, crisp and clean with a hint of clove and a long citrus finish.

\$19.90

750 mL

LCBO 51466

#### FRANCOIS SAYS:

"Delicate seafood flavours are perfectly balanced by the citrus and mineral character of Petit Chablis."



## Shrimp and Asparagus Nibbles

BY MARILYN BENTZ-CROWLEY

Since shrimp are sold by size (number of shrimp per pound) purchase 30-40 shrimp per pound for bite-sized appetizers. Have cocktail napkins handy to catch any drips. Makes 36 nibbles.

**10 medium-thick asparagus spears, about ½ lb (250 g)**  
**1 lb (500 g) large raw zipperback shrimp, fresh or frozen**

#### Dressing

**1 lemon**  
**½ tsp (2 mL) sugar**  
**¼ tsp (1 mL) salt**  
**2 to 3 grindings black pepper**  
**1/3 cup (75 mL) olive oil**  
**1 tbsp (15 mL) chopped fresh dill**  
**1 tbsp (15 mL) finely snipped fresh chives or chopped shallot**

**1.** Discarding tough ends, bias cut asparagus spears into 2-inch (5-cm) lengths. Half-fill a large saucepan with water and bring to a boil. Plunge asparagus pieces into boiling water for 2 minutes. Remove with a slotted spoon, rinse under cold running water and set aside. Then drop fresh or frozen shrimp into the boiling water. When water comes back to a boil and shrimp are bright pink, drain and rinse shrimp.

**2.** Peel shrimp completely, including tails. Tuck a piece of asparagus into the curve of the shrimp; secure together with a toothpick running between tail area through asparagus and into thick end. Arrange in a single layer on a glass dish.

**3.** Zest lemon onto a sheet of waxed paper; cover and set aside. Squeeze 3 tablespoons (45 mL) juice then whisk in sugar, salt and pepper. Whisk in olive oil and herbs. Drizzle over shrimp and asparagus. Cover and refrigerate from an hour up to half a day. Drain well, arrange on a cool plate and garnish with lightly scattered lemon zest and extra chopped dill and chives.