

SWEET CHILI SHRIMP WITH MASCARPONE-GUACAMOLE

Chef John Findley, Executive Chef at The University Club of MSU

Featured Food: Shrimp

Yield: Serves 10

Ingredients

20 medium (41-50 count) shrimp, cooked	Chili powder, cumin, salt, pepper to taste
3 oz. sweet chili sauce	20 toast rounds or Melba toast
½ ripe avocado, diced	Cilantro sprigs or chives
5 oz. mascarpone cheese	

Preparation

Using a small bowl, mix the shrimp with the sweet chili sauce and let set for 20 minutes or longer in the refrigerator. Using another small bowl, mix together the avocado and mascarpone cheese. Add seasoning like chili powder, cumin, salt and pepper if desired. Place toast rounds on a platter or baking tray. Using a small spoon or pastry bag, put about ½ oz. of the avocado cheese mix onto each piece of toast. Top with 1 shrimp each. Garnish with a cilantro sprig or chives. Serve