



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Shrimp Salad Canapes with Endive –**

**2 cups water  
1 cup dry white wine, such as Sauvignon Blanc  
2 tsp. coarse salt  
1 dried bay leaf  
1 pound medium shrimp, peeled and deveined, tails removed  
2 tbl. fresh lemon juice  
1 tbl. white wine vinegar  
¼ cup extra virgin olive oil  
¼ cup plus 2 tbl. crème fraiche or sour cream  
2 tbl. finely chopped shallot  
2 tbl. minced fresh chives  
2 small Belgian endives  
Thin crackers for serving**

**1. Bring water, wine, 1 tsp. salt, and the bay leaf to a boil in a medium saucepan. Reduce heat, and simmer for 5 minutes. Add half the shrimp and cook until opaque, about 1 minute. Using a slotted spoon, transfer shrimp to a plate, and let cool. Repeat with remaining shrimp. Cut into ½ inch dice.**

**2. Whisk together lemon juice, vinegar, and remaining 1 tsp. salt in a medium bowl. Pour in oil in a slow, steady stream, whisking until emulsified. Whisk in crème fraiche. Fold in shallot, chives, and shrimp. Cover with plastic wrap, and refrigerate for at least 30 minutes (and up to 4 hours). Just before serving, separate the endive leaves, and thinly slice crosswise. Fold endive into shrimp mixture. Serve on crackers.**

***Credit: Martha Stewart Living***