



Shrimp Madagascar

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pkg. (5.3 oz) fresh goat cheese, Chavrie 2 Tbsp. Vegetable Oil 24 Shrimp, raw, peeled and deveined 2 Tbsp. Green Madagascar peppercorns, crushed 2 oz. Pernod* 1 C Chicken stock 1 Tbsp. Dijon mustard 1 Tbsp. Chopped green scallion

Instructions

Heat a large heavy sauté pan over medium high heat Pour in oil
Season shrimp with salt and pepper
Sauté the shrimp in the oil for 1 minute on each side
Remove shrimp from the sauté pan and set aside
Pour out oil from the pan
Add peppercorns back to the sauté pan and heat for 30 seconds
Deglaze with Pernod*.
Add fresh goat cheese and chicken stock and bring to a boil
Reduce until sauce is thick enough to coat the back of a spoon.
Whisk in mustard and return to a simmer.
Place shrimp back into simmering sauce to heat
Place 6 shrimp on each plate and ladle sauce over each shrimp
Garnish with chopped scallions
Great served with rice and carrot julienne

* licorice flavored liquor