

Shrimp Bruschetta



Makes 24 pieces

1 baguette, sliced into 24 thin pieces

2T oyster sauce

olive oil

2T soy sauce

1 pound baby shrimp, cooked, thawed, tails removed

3 Roma tomatoes, diced

Mozzarella cheese, shredded

1/4c sweet chili sauce

1c balsamic vinegar

Preheat oven to 350. Place balsamic vinegar in small saucepan and reduce by 2/3. Set aside until ready to use. Dice baby shrimp and mix with sweet chili sauce, oyster sauce and soy sauce. Set aside, covered, in refrigerator for 3~4 hours.

Combine shrimp and diced tomatoes.

Brush each baguette slice with olive oil, top with shrimp mixture and then top with mozzarella cheese. Bake 7~10 minutes or until as crispy as you like. Place on serving platter and drizzle with balsamic glaze. For options, add sliced red onion, garlic, fresh basil and/or black olives to shrimp mixture, or top with diced avocado after baking.

Prepare Ahead Tip

Shrimp mixture can be made 24 hours in advance. Balsamic can be reduced 4 hours in advance.