



Pickled Shrimp Toast with Snap Pea Purée, Radishes, and Bachelor Buttons

Recipe by Trey Rayburn of Watchman's Seafood & Spirits

May 4, 2019

Shopping List

1 lb. shrimp	SWEET SAVANNAH SHRIMP
Rice Wine Vinegar	
Sugar	
Black Pepper	
2 bags snap peas	HEIRLOOM GARDENS
1 lime	
1 bunch cilantro	HEIRLOOM GARDENS
1 baguette	TGM BREAD
4 oz. butter	BANNER BUTTER
1 bunch radishes	RODGERS GREENS & ROOTS
Edible flowers*	ABUNDANT HARVEST GARDENS

*Chef Trey is using Bachelor Buttons and a selection from the market

For the Pickled Shrimp:

- 1) Poach shrimp in salt water until cooked (when shrimp are bright pink and tails begin to curl)
- 2) Place in a mixture of equal parts rice wine vinegar, sugar, and black pepper to taste. Allow to marinate for at least 20 minutes

For the Snap Pea purée:

2 bags snap peas, stems removed
Juice of 1 lime
1 tbsp chopped cilantro
Salt to taste

To Assemble

Slice baguette into thin rounds. Use a sharp chef's knife or mandolin to slice radishes thinly. Toast baguette rounds with butter, cover with snap pea purée, pickled shrimp, raw radish, and garnish with bachelor buttons and edible flowers. Serve and enjoy!