



Shrimp toast photo by kimjorna

SHRIMP TOAST

INGREDIENTS

One loaf Bread; mini loaf is best
two tablespoon butter
1/2 teaspoon thyme
1 pound of cooked, minced, shrimp
1/4 cup Colby Cheese; shredded
1/4 cup Monterey jack cheese; shredded
1/3 cup Mayonnaise
One “Bam” Salt and Pepper

INSTRUCTIONS

Preheat broiler.

Cookie cutter shapes out of the bread- 20 pieces.

Mix butter and thyme and brush on the bread. Broil 1 minute. Add a mix of shrimp, cheese, mayo, salt as a layer on the bread and broil again 5-6 minutes til bubbly.

Adaptation of Shrimp Toast recipe from Big Oven