

Broiled Shrimp en Brochette

Ingredients

1 pound shrimp cooked and shelled
18 mushroom caps
6 slices of bacon cut in 2-inch squares
12 ¼-inch slices of cucumber
2 tablespoons butter
Shrimp butter*
Tartare sauce **
Watercress and lemon wedges to garnish

Instructions

Cook and shell 1 pound of large shrimp, divide into 6 portions
Sauté mushrooms in 1 tablespoon butter till tender. Remove and set aside.
Sauté cucumber slices in 1 tablespoon butter for about 2 minutes. Remove and set aside.

Fill 6 metal skewers, alternating ingredients: shrimp, mushroom, shrimp, bacon, shrimp, cucumber and repeat. Brush with shrimp butter.

Place skewers in broiler about 3 inches from the flame for 5 or 6 minutes - until the bacon is crisp. Turn once or twice and baste with shrimp butter.

Heat a platter and line with buttered toast triangles. Place hot skewers on the toast and garnish with prepared watercress and lemon wedges. Serve with tartare sauce.

*Shrimp Butter

Pound finely 6 cooked shelled shrimp. Blend with 2 tablespoons salted butter and chill.

**Tartare sauce

Pound 2 hard-cooked egg yolks to a paste and season generously with salt and pepper. Beat in 1 cup olive oil in a constant stream and 1 teaspoon tarragon vinegar. Do this v-e-r-y slowly -- it should take 60-90 seconds.
Finish with a sprinkle of green onion top or chives, pounded in a mortar with a generous teaspoon of mayonnaise.