

## Shrimp e Pane Tostato

My wife bought 4 pounds of shrimp on sale and challenged me to be creative, so I started to thumb through some cookbooks. What I found was a traditional southern dish that originated in Louisville Kentucky called Shrimp Hot Brown. In my quest to give Americas' favorite dishes an Italian flair I took this hot open faced sandwich and changed the spices and the cheese to give it some bravissimo. What I came up with was garlic shrimp on a bed of toast smothered with a savory béchamel sauce topped with a slice of tomato, melted Fontina and Gorgonzola cheeses and crowned with crumbled bacon. It may structurally look like Hot Brown but the taste has definitely been elevated adding a depth and richness to something that can sometimes be bland.

Makes 2-4 Servings

4 slices Bacon (cooked & crumbled) \*  
4 slices Sandwich Bread (toasted) \*  
2 cloves Garlic (minced)  
¾ lb. unpeeled medium shrimp (peeled and deveined)  
4 TBS Unsalted Butter  
3 TBS All-Purpose Flour  
1 ½ C Whole Milk  
2 tsp Dried Parsley  
1 Tsp Dried Basil  
Table Salt  
Fresh Ground Black Pepper  
¾ C Shredded Fontina Cheese \*  
¼ C Shredded Gorgonzola Cheese \*  
1 ripe Tomato

Preheat oven to 450°C. Clean and devein the shrimp (make sure you remove the tail). Shred the cheese. Lightly toast the bread until golden brown.



Cook the bacon in a medium sized frying pan. Place the cooked bacon on paper towels to drain then crumble. Reserve 1 tablespoon of the bacon fat and drain the pan. Wipe the pan with a paper towel then return the tablespoon of bacon fat to the pan along with 1 tablespoon of unsalted butter. Heat until the butter foams then add the garlic and the cleaned and deveined shrimp. Cook over medium heat for about 5 minutes or until the shrimp turn pink, stirring frequently. Remove the shrimp to a bowl.

In the same saucepan, add 3 tablespoons of unsalted butter. Once the butter is melted add the 3 tablespoons of flour and stir until smooth. Continue to stir for 1 minute to cook the flour. Add 1

½ cups of milk and bring up to a simmer over medium heat, stirring constantly. Continue to cook until the sauce has thickened. Add 2 teaspoons of dried parsley and one teaspoon of dried basil to the sauce. Taste then add salt and pepper.

Place the 4 slices of toast on an ovenproof dish. Top evenly with the shrimp. Spoon the sauce over the shrimp. Top each with a slice of tomato and the shredded Fontina and Gorgonzola. Bake, uncovered, for 12 to 15 minutes or until hot and bubbly.

**\* PRONTO SUBSTITUTE**

**Bacon** – Substitute diced pancetta.

**Sandwich Bread** – Substitute slices of Italian round loaf

**Fontina** – Substitute shredded mozzarella

**Gorgonzola** – Substitute blue cheese

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