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# Shrimp Melts

Debby Smiley

Cuisine at Home

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 45 minutes

*yummy baguette slices with cheesy shrimp on top*

Rating: 8

*Cooking on the cooling rack makes it easy to remove the toasts all at once and to put shrimp mixture on top. Put cooling rack upside down on counter to do this, as the "feet" will give you something to grab with potholders to remove from oven.*

**1 pound Maine shrimp, peeled and steamed**  
**1 cup sharp cheddar cheese, shredded**  
**1/4 cup celery, chopped fine**  
**2 tablespoons onion, chopped fine**  
**1/4 cup mayonnaise**  
**pinch sea or kosher salt**  
**to taste black pepper, freshly ground**  
**1/2 baguette Parisien bread, sliced 1/2" thick**

**Variations:**

**Curry and Cheese Olive Melts:** substitute 3/4 cup chopped kalamata olives for shrimp. Increase cheddar to 2 cups. Add 1/2 tsp curry to cheese mixture

**Bacon, Pimiento, and Cheese Melts:** substitute 12 ounces bacon, cooked and crumbled for shrimp. Increase cheddar to 2 cups and add 1 4 ounce jar diced pimientos, drained

**Ham and Swiss Cheese Melts:** substitute 3/4 pound chopped ham for shrimp, 1 cup shredded Swiss for cheddar and 2 tablespoons chopped red onion for onion.

Steam and cool shrimp. Chop roughly.

Heat oven to 350.

In a medium bowl, gently combine remaining ingredients except for bread.

Cut baguette diagonally into about 20 slices. Place on a cooling rack and put in the oven for about 5 minutes, until top feels slightly crisp.

Spread mixture on one side of bread and return to the oven and bake for 10 - 15 minutes, or until mixture is melted and underside of bread is toasted and crisp.

Let cool slightly, just until cheese won't drip. Serve.

2006: Cooking Maine shrimp in microwave worked great! Spread half pound on a microwave safe plate and cook on Hi for 30 seconds. Turn over and cook for another 30 seconds. Repeat with second half pound. Shrimp are plump and juicy.

Yield: 20

*Serving Ideas: Also, can use 4 English muffins.*

*For lunch, perhaps slice a baguette in half lengthwise and serve as a sandwich.*

**Appetizers, Christmas Party, Fish and other Seafood, Miscellaneous**

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*Per Serving (excluding unknown items): 216 Calories; 21g Fat (85.0% calories from fat); 7g Protein; 1g Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 261mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 2 Fat.*