

Shrimp & Guacamole Canape

For this we make spicy shrimp and a guacamole and put them onto a cucumber for a bite-sized appetizer

For the shrimp

Mix together:

- 1 teaspoon garlic salt
- 1 teaspoon chipotle powder
- 1 teaspoon cumin
- 1 teaspoon black pepper
- Zest from one lime

Toss all these together.

Then add the shrimp and toss them until they're evenly coated.

Set them aside for 10 minutes

Then fry them in butter

Get Scott or Chuck to help with this

For the Guacamole

Scoop the insides of the avocado into a bowl (Get Scott or Chuck to demonstrate this)

Squeeze in the juice from one lime

Add one crushed garlic

Add 3 T of very finely chopped up red onion

Mix it up roughly. You don't want it to be smooth

Now Build the Canapes

Cut 16 thin pieces of cucumber

Put on a spoonful of guacamole

Then put a shrimp on top

Finally, top it all with a cilantro leaf