

Featuring Tennessee Gourmet® Products

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Shrimp Toast

1 pound shrimp, peeled and deveined	1 cup bread crumbs (unseasoned)
1 cup onion, chopped finely	Vegetable oil
1 Tbsp. Tennessee Gourmet® Salad Dressing Plus	Salt and pepper to taste
2 egg whites, beaten	White sandwich bread

Combine shrimp, onion, Salad Dressing Plus, egg whites and salt and pepper in a food processor and process until smooth. Cut bread into triangle shapes and spread shrimp mixture over bread. Coat bread with breadcrumbs. Chill in the refrigerator until ready to cook and serve.

Heat oil in a skillet or deep fat fryer. Cook shrimp toast on each side until golden brown. Serve with lemon wedges.