



Chef Tad's Shrimp Mousse

Servings: 12

- 24 pastry cups
- 4 ounces baby shrimp
- 1/2 pound cream cheese
- 1 ounce Bloody Mary mix
- 1/16 teaspoon cayenne pepper
- 1/2 dash hot pepper sauce
- 1/8 teaspoon cayenne pepper

Put shrimp in a food processor and add cream cheese 2 ounces at a time. Process after each addition until well blended. Place shrimp mousse mixture in a bag and pipe approximately 1/2 oz. into each pastry cup. Add garnish to the top for presentation.



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

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