

CopyCat Bonfish Grill Saucy Shrimp Appetizer

Ingredients

Shrimp: 1 ounce butter
5 ounces shrimp, peeled and deveined
4 kalamata olives
2 ounces sun-dried tomatoes
2 ounces feta cheese, crumbled
chopped fresh parsley, for garnish

Bonfish Grill Lime-Tomato-Garlic Sauce:

1/2 cup roughly chopped sun-dried tomatoes
1/2 cup roughly chopped fresh tomatoes
1/4 cup lemon juice
2 limes, juice of
1/4 cup chopped garlic
1/2 cup white wine
5 tablespoons granulated sugar
1 cup heavy cream
2 teaspoons salt
1 teaspoon white pepper
2 tablespoons butter (cut into small pieces)

Directions

For Shrimp:

Add butter to saute pan, tilting pan to coat. Pour excess butter out. Saute shrimp, olives and sun-dried tomatoes until shrimp turn opaque.

Add one-fourth of the lime tomato garlic sauce (see below). Toss the sauce with shrimp and vegetables and remove the pan from the heat.

Pour all ingredients onto an appetizer plate. Top with crumbled feta and a pinch of parsley.

For Lime-Tomato-Garlic Sauce:

Place sun-dried tomatoes, chopped fresh tomatoes, lemon juice, lime juice, garlic, white wine and sugar in saucepan. Stir and let cook until reduced in volume by half.

Add cream, salt and white pepper. Stir and let simmer until the mixture thickens. On medium to low heat, slowly add butter until melted. Remove pan from heat when all of the butter is incorporated.