

[ B CELLARS  
APPETIZER ]

# *Shrimp Cocktail*

with Calabrian Chili Vinaigrette

by Cameron Jensen, Sous Chef | B Cellars Vineyards and Winery



## *Ingredients*

### **CALABRIAN CHILI VINAIGRETTE**

- 1 Tbsp calabrian chilis
- 2 Tbsp shallots
- 2 Tbsp dijon
- 3/4 cup canola oil
- 2 Tbsp Sherry vinegar
- 1 tsp salt
- 1/2 tsp garlic
- 1 Tbsp water

### **SHRIMP COCKTAIL**

- 1 lb peeled and deveined shrimp, cut into thirds
- 2 cups shallow diced pineapple
- 1/2 cup onion, diced
- 1/4 cup red bell peppers roasted, peeled and diced
- 2 Tbsp cilantro, chopped

## *Pairing Insights*

Pair this cool and refreshing summer dish with our Jewell Vineyard Sauvignon Blanc. The pineapple helps to coax out the nuanced tropical flavors in the Sauvignon Blanc.



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## *Instructions*

### **CALABRIAN CHILI VINAIGRETTE**

Add all ingredients into a blender and blend until smooth

### **SHRIMP COCKTAIL**

Lightly sear shrimp until cooked through, let cool

Mix together shrimp, pineapple, onions, bell peppers and cilantro

Add 1/2 cup of calabrian chili vinaigrette and stir until  
incorporated

Add salt to taste

Serve with tortilla chips and a cold glass of Jewell Vineyard  
Sauvignon Blanc