



## **SHRIMP TOASTS WITH RED PEPPER GLAZE**

2 garlic cloves, finely chopped  
1/4 tsp. cayenne pepper  
1/2 cup drained roasted red pepper from a jar, patted dry and finely chopped  
2 tsp. balsamic vinegar  
1/2 cup mayonnaise  
24 uncooked Grill Cut Shrimp, peeled, de-veined  
6 slices cut in 1/4's Heinen's Roasted Garlic Bread  
optional – drained capers

Preheat oven to 425°F. In a large bowl, add garlic cloves, cayenne pepper, roasted red pepper and vinegar. Blend thoroughly; add mayonnaise and mix together. Arrange bread slices on a baking sheet. Spread each slice with red pepper mixture. Bake until bottom of toasts are crisp, about 10 minutes. Heat a large non-stick skillet over medium-high heat. Add shrimp, spreading in single layer. Cook until browned and shrimp is opaque in center about 2 minutes per side. Arrange toasts on plate. Place shrimp on each toast, sprinkle with capers.

Makes 24 appetizers