

SHRIMP SWISS CHEESE MELT

Ingredients:

4 slices bread
4 tablespoons mayonnaise
2 tablespoons cream cheese
2 tablespoons chives, chopped
1 teaspoon Bouquet Garni (or tarragon
or parsley)
½ teaspoon lemon zest
Salt to taste
4 large shrimp, diced
4 large asparagus, cooked to tender
4 slices Swiss cheese



Directions:

For the asparagus:

Bring an inch of water to boil in a saucepan. Snap off the ends of the asparagus and cook, covered, in boiling water for 2 minutes. Pour off the water. Keep asparagus covered for 2 more minutes. Rinse in cold water. Slice in half and then cut into thin strips. Set aside.

For the shrimp salad:

Remove the tails and dice the shrimp. In a medium bowl, mix together 2 tablespoons of the mayonnaise, cream cheese, chives, spice, lemon zest, and the shrimp. Taste and add salt if desired.

To assemble:

Use the remaining mayonnaise and spread on each slice of bread. Place all 4 slices of the bread, mayonnaise side down, on a cutting board. Spread the shrimp-cheese-mixture on 2 of the slices. Lay out the asparagus on the other 2 slices. Top each with Swiss cheese. Place the two sides together.

If cooking on a stovetop:

Heat a large skillet over medium heat for about 2 minutes. Set the



Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

www.darylwoodgerber.com

Directions:

sandwiches on the skillet and cook for 4 minutes, until golden brown.

Flip the sandwiches, using a spatula, and cook another 2-4 minutes. You can compress the sandwich with the spatula. Turn the sandwich one more time.

Press down with the spatula, and remove from the pan. Let cool about 2-3 minutes, and serve.