



### 3 Course Slider Meal

#### **Home Grown Caprese Slider, Spicy Grilled Texas Shrimp on Jalapeno Focaccia with Avocado Citrus Slaw, Fredericksburg Peaches and Cream Slider**

Chef John Brazie, The Woodlands Resort & Conference Center

#### **Home Grown Caprese Slider**

##### **Ingredients**

- 1 loaf French Bread
- 1 lb Home Grown Tomatoes – sliced ¼” to ½” thick
- 2 each 4 oz. Fresh Mozzarella Balls – drained
- 2 oz. Fresh Basil Leaves, Whole
- 1 each Lemon – zest from
- Coarse Sea Salt
- Freshly Ground Pepper
- Premium Olive Oil

**Directions:** 1. Grill or griddle bread, tomato & cheese. 2. Season with salt and pepper. 3. Add touch of lemon zest. Drizzle with olive oil and assemble with a whole basil leaf.

#### **Spicy Grilled Texas Shrimp on Jalapeno Focaccia with Avocado Citrus Slaw**

##### **Ingredients**

- 12 each Large Texas White Shrimp – Peeled, Deveined, Butterflied
- 1 Tbs Premium Olive Oil
- 1 tsp Fish Sauce (Three Crabs Brand is great)
- 1 tsp Red Chili Sambal
- ½ tsp Garlic – Chopped Fine
- ½ tsp Kosher Salt
- 1 loaf Jalapeno Focaccia
- 1 Avocado, firm but ripe

**Directions** 1. Toss all ingredients with raw Shrimp. Allow to marinate at least 15 minutes. 2. Cut Jalapeno Focaccia into small triangles to fit shrimp. 3. Slice avocado to fit bread.

#### **Citrus Slaw**

##### **Ingredients**

- 1 cup Cabbage – finely shredded
- ¼ cup Radish – minced

1 oz. Mayonnaise  
½ Lime – Juice of  
½ Orange – Juice of  
1 tsp Jalapeno – minced  
1 Tbs Cilantro – chopped  
1 tsp Sugar  
½ tsp Kosher Salt

**Directions** 1. Combine all Ingredients. Keep chilled. To Prepare Dish 1. Grill or sear shrimp, open and flat. 2. Toast focaccia. 3. Add shrimp, spoonful of slaw, top with avocado wedge, a squeeze of lime and a drizzle of premium olive oil.

### **Fredericksburg Peaches and Cream Slider**

#### **Ingredients**

2 each Fresh Peaches – peeled and sliced  
½ cup Blueberry Jam  
2 doz Sugar Cookies

#### **Filling Ingredients**

1 cup Cream Cheese  
½ cup Sugar  
¼ tsp Cinnamon  
1/8 tsp Ginger  
Dash of Fresh Nutmeg

**Directions for Filling** 1. Mix ingredients together well.

**Directions for assembly** 1. Grill Fruit Slices. 2. Spread cream cheese mixture on the bottom of cookie. Add a dab of blueberry jam. Add grilled peaches and make a sandwich.