



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Shrimp Canapés à la Suede (tweaked from Amanda Hesser's *The Essential New York Times Cookbook*)

The slivers of lemon tucked under each canapé are very cute, but not entirely practical. The brightness of lemon was important part of this flavor combination, however, so it might make more sense to forget the wedges and simply squeeze some lemon over the shrimp before adding the mayonnaise and dill.

Makes 12 appetizers

12 (2-inch) rounds of bread, sliced ¼-inch thick

Salted butter, softened

12 medium shrimp, cooked and sliced lengthwise (to make two symmetrical spirals)

Mayonnaise

12 small dill sprigs

Freshly ground black pepper

12 small lemon wedges

Toast the bread until lightly browned; let cool. Butter the toast rounds and top each with two shrimp halves. Garnish the canapés with mayonnaise stars pressed from a pastry bag (or just dollop a scant ½ teaspoon on each). Top with the dill springs and season with pepper. Serve with lemon wedges.