

# Shrimp and Asparagus Dijonnaise in Puff Pastry

Makes 18 appetizers

## Ingredients:

### Dijonnaise Dressing

1/3 cup mayonnaise  
2 tablespoons Dijon mustard  
1/2 teaspoon lemon zest  
1/2 teaspoon lemon juice

### Appetizers

18 asparagus spears, trimmed  
18 packaged cocktail phyllo shells  
18 shrimp, cooked and peeled  
2 teaspoons chopped fresh citrus mint leaves, such as lemon or orange



## Directions:

To prepare the dressing, combine the mayonnaise, Dijon mustard, lemon zest and lemon juice in a small bowl and mix well.

To prepare the appetizers, place the asparagus in a large skillet and cover with cold water. Bring to a boil and remove from the heat. Let stand, covered, for 3 minutes. Drain and rinse with cold water and pat dry. Cut off the tips and reserve for garnish. Cut the remaining spears into 1/4-inch pieces and place in a bowl. Add the dressing and toss to coat. Chill, covered until ready to use.

Prepare the phyllo shells as per package directions. Spoon 1 teaspoon of the asparagus mixture into each shell. Place a reserved asparagus tip straight into each and wrap with a shrimp. Sprinkle with mint. Serve immediately or chill until serving time.

## Notes:

Purchase shrimp that will fit nicely in the pastry shells. Remove the tail shells from the shrimp to facilitate eating the appetizer.

Adapted from *Herbal Cookery From the Kitchens and Gardens of the St. Louis Herb Society*, The St. Louis Herb Society, 2009, page 20.