

## CAROLINA TRAP CAUGHT SHRIMP DUMPLINGS

Sweet Corn-Three Bean Succotash with Virginia Ham and Green Onions

Makes 12 servings

Unit	Ingredient
1.5 lb	Raw, Peeled and De-veined Carolina Trap Caught Shrimp
1/2 oz	Butter

### Preparation

- Melt butter in large sauté pan over medium high heat.
- Add shrimp and sauté for approximately 6 minutes, shrimp should be opaque in the center. Remove shrimp to a platter and cool.
- Once shrimp have cooled, arrange them on your cutting board and course chop. Place chopped shrimp in a bowl and refrigerate until needed.

### Dumplings

Unit	Ingredient
1 lb	Ricotta Cheese
8 oz	All-purpose Flour
3	Eggs
3 oz	Olive Oil
1 1/4 tsp.	Salt
All	Chilled Chopped Shrimp
3 Tbsp.	Chopped Parsley

### Preparation

- Place the Ricotta, flour, eggs, oil and salt in a food processor. Process until the ingredients come together to form a smooth dough, about 1 minute.
- Transfer dough to a bowl and add chopped shrimp and parsley and fold into dough to insure that ingredients are thoroughly incorporated.
- Bring a large pot of salted water to a boil. Using two spoons shape the dough into oval dumplings, dropping them 1 by 1 into the boiling water. When all the dough has been used, return the water to a boil for 1 minute. Remove the dumplings to a bowl with a slotted spoon.

## Succotash

Unit	Ingredient
1 oz	Vegetable Oil
1/2 cup	Virginia Salt Cured Ham, cut into 3/8" dice
1/2 cup	Green Onion, Chopped
1 cup	Sweet Corn Kernels, approximately 2 ears
1/2 cup	Lima Beans
1/2 cup	Dry Pinto Beans, soaked overnight in water, then cooked until al dente, drained and cooled
1/2 cup	Baby French Green Beans, stems removed, blanched, shocked and cut in half on the bias.
1/2 cup	Pre-cooked dumplings
All	Chicken Stock
12 oz	Juice of Lemon
2 ea	Grated Parmesan Cheese
8 oz	Ground Black Pepper
1/2 Tsp.	Butter, tempered
4 oz	

### Preparation

- Place vegetable oil in a large sauté pan, heat over medium heat.
- Add diced ham and sauté until lightly browned. Add green onions and sauté until tender.
- Add corn, lima beans, pinto beans, green beans and roasted red peppers. Sauté until tender.
- Add pre-cooked dumplings, chicken stock and juice of lemon. Bring to a boil. Cook until dumplings are heated through.
- Add parmesan cheese, pepper and finish by folding in tempered butter.
- Serve immediately.