SHRIMP IN A BLANKET

INGREDIENTS

- 4 oz cream cheese, softened
- 2 oz goat cheese, softened
- 1 tbsp fresh dill, finely chopped
- 1 tbsp small capers
- 1/2 tsp garlic pepper
- 12 large shrimp, peeled & deveined, tails on
- Salt & pepper
- 1 sheet puff pastry, thawed but still cold
- 1 egg, beaten (for egg wash)

INSTRUCTIONS

- Pat shrimp dry, season lightly with salt, pepper. If your shrimp curl lightly, slice a shallow slit along the belly to help them lay straighter for wrapping.
- Whip cream and goat cheeses, then fold in capers, dill, garlic, and pepper.
- Cut pastry into strips to match the size of the shrimp.
- Place about 1 tsp of cheese mixture near the base of each triangle.
- Lay 1 whole shrimp (belly side down) on top, with the tail sticking out past the pastry edge.
- Roll up like a croissant, starting at the base and ending with the tip tucked underneath. Place wrapped shrimp on a parchment-lined sheet, brush with egg wash.
- Bake at 400°F for 14–16 minutes, until pastry is puffed and golden.

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