

Appetizers

Sweet and Spicy Shrimp Cups

Amy Andrews - Maple Valley, WA

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 24

Preparation Time: 30 minutes

Start to Finish Time: 50 minutes

1 can Pillsbury Crescent Recipe Creations refrigerated seamless dough sheet

24 uncooked medium shrimp, thawed if frozen, deveined and peeled with tail shells removed

2 tablespoons cornstarch

1 tablespoon Crisco pure vegetable oil

2 ounces (1/4 of 8 oz pkg) cream cheese, softened

2 tablespoons mayonnaise

4 teaspoons Smucker's sweet orange marmalade

2 teaspoons hot chili sauce

4 teaspoons (1 medium) green onions, sliced

Preheat the 375 degrees.

Unroll the dough. Press into a 12x8-inch rectangle. Cut the dough into twenty-four squares. Press one square into the bottom and up the side of each of twenty-four ungreased mini muffin cups.

In a medium bowl, toss the shrimp with the cornstarch to lightly coat.

In a 12-inch nonstick skillet, heat the oil over medium-high heat until hot. Add the shrimp. Cook in a single layer for 2 to 3 minutes, turning once or until the shrimp turns pink. Remove from the heat. Drain on paper towels.

In a small bowl, stir together the cream cheese, mayonnaise, marmalade, chili sauce and onions. Mix well.

Place one shrimp in the bottom of each dough-lined cup. Spoon one rounded teaspoon of the cream cheese mixture into each cup.

Bake for 8 to 15 minutes or until the edges are golden brown. Cool in the pan for 5 minutes.

Per Serving (excluding unknown items): 79 Calories; 8g Fat (86.0% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 22mg Cholesterol; 64mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat.