



## **Chorizo and Cilantro Mousse with Lemon Shrimp**

For the mousse:

- Approximately 1 1/2 pounds cream cheese (best to let soften a while outside of fridge)
- 1 lb chorizo cooked into fine size bits (Lockeford meats and San Miguel Market both have great local ones)
- 1 generous bunch of cilantro finely chopped
- salt to taste (I used a South African sea salt)
- Cayenne pepper to taste

Whip ingredients to a smooth consistency and spread on cracker.

For the shrimp:

- Raw shrimp, peeled and deveined
- Olive oil
- Lemon zest
- Lemon juice

Shrimp were simply sautéed in a good quality olive oil and finished with fresh lemon zest and lemon juice.

Crackers were Waterwheels from Cheese Central in Lodi on School Street. Cindy or one of her crew can hook you up or put them on whatever you choose.